

SEPTEMBER HIGHLIGHTS

CULINARY SPECIALS FOR SEPTEMBER

Genießen Sie zur Einstimmung unsere fruchtige Aperitif-Empfehlung:
Enjoy our fruity aperitif recommendation:

Mango- Saft | Campari € 9,50
Mango juice | campari

Vorspeise | Starter

Mixed Gemüse Pakora ¹ € 14,50
 Joghurt-Minz-Dip ⁷ | Koriander-Chili-Dip ⁷ | gemischter Salat
Mixed vegetable Pakora | yoghurt-mint-dip | cilantro-chili-dip | mixed salad

Suppe | Soup

Daalsuppe ⁸ (Rote Linsensuppe) | Papadam | Mixed Pickles € 9,50
Daal soup (Red lentil soup) | Papadam | Mixed pickles



Hauptgänge | Main Courses

Lamm-Mango-Curry | Zeera Reis ⁷ (Kreuzkümmelreis) € 27,50
Lamb mango curry | rice flavoured with cumin

Chicken Tandoori ⁷ | Masala sauce ^{7,8} | Basmatireis ⁷ € 22,50
Chicken tandoori | masala sauce | flavoured rice

Lachs "Amritsari Style" ^{1,4,7} € 26,50
 Lachsfilet | Masala Buttersauce ⁷ | gelber Basmatireis ⁷
Salmon | masala butter sauce | yellow flavoured rice

Alle indischen Hauptgerichte werden mit Papadam und Mixed Pickles serviert.
All Indian main dishes are served with papadam and mixed pickles.

Desserts:

Mango Maharani ^{3,7,8} € 11,50
 Vanilleeis ⁷ | Mango | Mango-Sauce | Pistazien
 Mandeln | Rosinen | Granatapfel
*Vanilla ice cream | mango | mango sauce | Pistachios
 Almonds | Raisins | Pomegranate*