

World Dinner Restaurant

February 2017

Oriental Chickpea Soup (vegan) with coconut milk, root vegetables, cauliflower and spinach	6,50 €	Buffalo Chicken Wings with coleslaw and herbal bread rolls	13,00 €
Grilled vegetables zucchini, eggplant, bell pepper, oyster mushrooms with olives, dried tomatoes, cream of rocket with feta cheese and balsamic glaze	8,50 €	Aberdeen Beef Cheeseburger 100% Aberdeen beef, vine tomatoes, cucumber slices, Onion relish, lettuce, cheddar and monterey cheese on a brioche with french fries	14,50 €
Otsu salad (vegan) buckwheat noodle salad with bok choy, spring onions and grilled mushrooms	10,50 €	Vegetarian Schnitzel Roll backed oyster mushrooms with guacamole, crème fraîche, lettuce, tomatoes and cucumber in a multi seed roll, served with sweet potato chips	11,50 €
Blini With Keta-caviar, pickled salmon trout, crème Smetana and dill	11,50 €	Puszta Hot Dog Debrecziner sausage with letcho, backed shallots, Dijon mustard mayonnaise in a multi seed roll, served with chili-cheese fries	10,50 €
Rare roast beef With remoulade sauce and fried potatoes	12,50 €	Veal escalope roasted with thyme and lime served with potato-cucumber salad	19,80 €
Homemade parmesan tagliatelle with truffle cream	11,50 €	Salad in a bowl mixed salad with raspberry vinaigrette, olives, carrots, peppers and roasted pumpkin seeds	8,00 €
Lamb Braised lamb leg and roasted rack of lamb, green beans and potato waffles	19,50 €	optional with: greek feta cheese turkey breast stripes roasted scampi	add. 4,50 € add. 5,00 € add. 7,00 €
Roasted cod with parmesan bread crust on fresh leeks and pancetta in white wine cream	18,50 €	Fried prawns in tempura dough and lime sour cream	6 pieces 18,00 € 12 pieces 33,00 €
Original Berlin Currywurst with french fries	12,50 €	Trilogy of the Valrhona chocolate Gâteau au Cœur de Guanja, Jivara chocolate mousse and iced vanilla truffle	8,50 €