

## SALADS

## AVOCADO HALLOUMI SALAD

$\qquad$ 14 18.

Freshly gilled Cypriot goat cheese, avocaido, pomegranate seeds, fresh mint, juicy cherry tomatoes and toasted croutons.
The salad is served with pink halsamic vinaigrette.

## FALAFEL SWEET POTATO SALAD

$\qquad$ 15 19:
Colorful falafél, sautéed sweet potito cibes, creamy hummus, heetroot, sweet mangocules, cicuumberand fiesh mint.
Eniched with our sesame dressing (tahiin).
FRENCH FARMER SALAD $\qquad$ 24:
Lukewarm French ggaat cheese, walnuts, grapes,
Hongrydew medon, cherry tomatoos sand sunfower seads.
We serve this with our homemade honey mustard dicessing.

CLASSIC CHIGKEN CHIIL SALAD $\qquad$ 25:
Mixed saladif foon the fied, with chicken stips marinated inchili powider and honeev with house salce.


## SOUPS

## GREENLENTIL SOUP

$\qquad$ 13:
Lentil supp madie foom greenl entils, onions, white wine withor without hacon.

SEASONAL SOUP $\qquad$ 14.

Askour stafifbout the current seasonal supp

## BURGER\&CO

LEMON BURGER $\qquad$ 28:
Beef paidy with cheridiar salce, bhap sulcee, suur cream, pickles, caramelized onions, tonatooes and lettuce leaves.
Seved with fries of your choice o rsalad.
LEMON BURGER + $\qquad$ 37.

320gr heef padidy, bhy saluce, hacon, cheididarsalce, houses saice, caramelized onions, , ickles and beefsteak tomatoos.
Sevved with fries of your choice or salad.

## CHIGKEN TANDORI BURGER

$\qquad$ 28.

Crispysteak from th leg, manggo-rrange chutney, tandoori mayo, haked onion rings, beefisteak tomato, nickles and lettuce leaf..

## INSTA BURGER++

$\qquad$ 52.

450gg. heef, homemande chedidar sauce, sourc cream, fieielegg hacon, caramelized onions, gyilled tomato.
Seved with fies of your choice o s salad.
VEGETABLES-BURGER $\qquad$ 29.

Homemade beetroot padidy with grilled vegegtables (aubergine, zucchini, tomatoes, portobedlo), caramelized onions, ricotta salsa and garden herths. Served with fries of your choice or salad.



## MEAT \&CO

## BEEF SKEWER ON THE HOOK

$\qquad$ 37.

220gr. meat shever with he hest pieces of local pasture heef,
Mushroom, zucchini, spring onions, neppperoni.
Seved with fries of your choiceo rsalad.

## CREAMED SLICED VEAL

1Person $\qquad$ 45:
2Person $\qquad$ 85:
Veal slices foom Aargaurveal ina mushrom cream sauce refined with Maidiria, senved in a copper pan with homemamate hash howns.

## CHICKEN IN A BASKET (25MIN)

$\qquad$ 32 .
Juicy fried Iocal Miskhatzerli with nustic frened fies.
RIB EYE STEAK LEMON $\qquad$ 54.

250g. Rib eye steak from local heef, Sliced and served with sea salt. Senvel with fied I osemary potatooss and chinimichuris salce.


## DESSERT

DESSERTOFTHE DAY $\qquad$ 12.
 KICCHEN TRANEES.

## FISH

CRISPYFISH $\qquad$ 29.

Cissyf fish fired in heer hatiter with homemader remoulalaie sacce, imes andicapers.
Seved with fries of your choice or salad.
NORDIC POLLOCK $\qquad$ 31.

Breaded pollack fillet fied golden hrow with twister fries and remoulade salce.


SANDWICHES

CLUBSANDWICH $\qquad$ 27:
Whole grain toast, chicken hreastwith hacon, tomatious, qggo, lettuce, onions andis spicy cocktail sacce.

NEW YORKER STEAK SANDWICH $\qquad$ 28.

Giilled heef steak stipipswith sweet mustarid, onions, tonatoes and lettuce. Sandwicheded in crusty house hread.


