



MENU

STARTERS

Pkhaleuli - Georgian vegetable spreads blended with seeds, nuts, and herbs **18**

Red beetroot with walnuts
Spinach with ground walnuts, fresh coriander, and dried herbs
Nadughi - Ricotta with mint and pumpkin seeds
Carrots with pumpkin, walnuts and coriander
Corn bread

Khemsî - A selection of Georgian cold starters, served all together / by individual dish **20/8**

Baje - Chicken in walnut sauce
Sweet red pepper in *matsoni* (strained sour yoghurt) with smoked *adjika*
Salmon in *kindzmari* (coriander & vinegar sauce)

Badrijani Nigvzit **18**

Roasted aubergine rolls with walnut paste in almond sauce

Mtsvane Lobio Imerulad **15**

Fresh green beans with sauce, smoked oil

Cucumber & Tomato Salad **16**

Fresh salad with Jonjoli blossoms, tomato sauce, and Kakhetian oil

Beef Tongue with Red Cabbage & Horseradish Sauce **19**

Tender slices of slow-cooked beef tongue

Gebzhalia **17**

Soft cheese made with mozzarella in a cool mint sauce

MUST-TRY GEORGIAN CLASSIC **KHINKALI** **(5 pieces) 13**

Georgia's iconic hand-twisted dumplings - steamy, flavourful & satisfying

Traditional - with spiced pork & beef

Cheese - with Georgian-style cheese

DOUGH DISHES

PERFECT FOR SHARING

Khachapuri **14**

Georgia's legendary cheese bread

Adjarulî Khachapuri **15**

Boat-shaped cheese bread with egg yolk

Bread / Cornbread **4**





MAIN DISHES

Kharcho	24
Slow-braised beef cheeks in walnut sauce with ghomi (corn porridge), and dried cheese with smoked red pepper	
Lamb with Rice, Tarragon and Goat Cheese	30
Inspired by the Georgian classics Chakapuli and Shila	
Shqmeruli	28
Coquelet with garlic cream sauce with mashed potatoes and cheese	
Duck Fillet with Wheat and Blueberry Sauce	34
Seared duck with toasted wheat and blueberry reduction	
Adjapsandali	18
Roasted aubergine stewed in tomato and smoked paprika sauce	
Cod with Spiced White Beans	26
Pan-seared cod on creamy spiced white beans	
Kababi	23
Grilled sausage with coffee emulsion, fresh herbs, and finely sliced pickled vegetables	

ADD SOME EXTRA FLAVOURS	SAUCES	2
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- Tkemali** - sour plum sauce with spices
Adjika - Smoked red pepper sauce with spices

DESSERTS

Quince Cake with Matsoni	SEASONAL	8
Moist, fragrant cake made with ripe quince and served with <i>matsoni</i>		
Taplis Namtskhvari		7
Classic honey cake		
Girchis Deserti		12
Candied pinecone with pine needle oil and <i>matsoni</i>		
Nazuqis Deserti		10
Sweet bread with sea buckthorn cream and ice cream		





DRINKS

WATER & SOFT DRINKS

Chaudfontaine still or sparkling water - 25 cl / 1l	2,5 / 5
Borjomi sparkling water - 50 cl	5
Cola - 25 cl	3
Cola Zero - 25 cl	3
Fanta - 25 cl	3

HOUSEMADE LEMONADES

Sea buckthorn lemonade	8
Tarragon & citrus lemonade	5

BEERS

Leffe Blond / Bruin - 33 cl	5
Bolleke Coninck - 25 cl	6
Tripel Westmalle - 33 cl	7
Kriek Boon - 25 cl	7
Het Kloosterbier Premium Blond / Tripel - 25 cl	9
<i>Brewed at the Georgian Orthodox Monastery in the Netherlands</i>	

HOT DRINKS

Espresso	3
Coffee	3
Decaffeinated coffee	3,5
Cappuccino	4,5
Latte macchiato	4
Georgian black tea	4
Georgian green tea	4,5
Tea with amaretto flavour	4,5

