

Desserts

Bourbon Vanilla Ice Cream ^{1,6}
with candied pumpkin seeds and pumpkin seed oil **3,90 EUR**

Hot Chocolate Cake ^{1,6,17,29} **7,90 EUR**
with a molten chocolate core, refined with
„Don Papa Baroko“, served with a scoop of ice cream and
whipped cream

LUJAH-Popcorn ⁶ **3,90 EUR**
Salted Caramel

Ice Cream ^{1,6} **1,50 EUR**
chocolate, Bourbon vanilla or strawberry

Shakes

Iced Chocolate ^{1,6,11,26,27} **5,90 EUR**
with a scoop of Bourbon vanilla ice cream and whipped cream

Milkshake ^{1,6,26,27} **6,90 EUR**
chocolate, Bourbon vanilla or strawberry

Yogurt Shake ^{1,6,27,28} **6,90 EUR**
chocolate, Bourbon vanilla or strawberry

We gladly serve all shakes with an additional helping of
raspberry or strawberry puree or fresh banana **+0,50 EUR**

Allergens: ¹ Eggs ² Peanuts ³ Fish ⁴ Crustaceans ⁵ Lupin ⁶ Milk
⁷ Sulfur dioxide / Sulfiten ⁸ Celery ⁹ Mustard ¹⁰ Sesame ¹¹ Soy
¹² Mollusks ¹³ Spelt ¹⁴ Barley ¹⁵ Oats ¹⁶ Rye ¹⁷ Wheat
¹⁸ Hazelnuts ¹⁹ Cashews ²⁰ Macadamia nuts ²¹ Almonds
²² Brazil nuts ²³ Pecans ²⁴ Pistachios ²⁵ Walnuts
Additives: ²⁶ Dyes ²⁷ Antioxidants ²⁸ Preservatives
Alcohol: ²⁹ Rum based spirit 40%

Snacks & Barfood

Green Olives with garlic and herbs ^{10,17,27,28} **6,90 EUR**
served with Parisienne

Crispy Potato Dippers ^{6,10,17,27,28} **6,90 EUR**
served with sour cream

LUJAH-Potatoes ^{6,27,28} **6,90 EUR**
with coarse salt and garlic oil, served with sour cream

Sweet Potato Fries ^{6,17} **6,90 EUR**
served with home-made Aioli

Home-made French Fries ^{6,17} **6,90 EUR**
served with chilli-lime mayonnaise

Goat Cheese in Serrano Coat ^{6,10,17,27,28} **8,90 EUR**
refined with honey, served with Parisienne

Chorizo ^{10,17,26,27,28} **6,90 EUR**
caramelized in honey, served with Parisienne

Home-made Chicken Nuggets ^{1,6,17,28} **6,90 EUR**
in panko breading, served with home-made sweet-chilli dip

Gambas ^{4,10,17,27,28} **14,90 EUR**
seared, served with garlic-chilli topping,
fresh lime and Parisienne

Manchego Sticks ^{6,9,17,27,28} **6,90 EUR**
wrapped in wonton, deep fried, served with home-made
fig mustard

Crispy Chicken Drumsticks ^{1,6,17} **7,90 EUR**
in panko breading, served with home-made chilli-lime
mayonnaise

Home-made Falafel ^{6,10,17} **4,90 EUR**
served with yogurt-mint dip

Entrées

3 Home-made Dips with LUJAH-Bread ^{2,6,17,27,28}	7,90 EUR
Choose from: Aioli, olive tapenade, tomato & peanut dip, date & curry dip , Baba ghanoush or Mojo Rojo, served with Parisienne	
Quiche ^{1,6,9,17,28}	5,90 EUR
filled with leek and cheese, served with home-made caramelized onion chutney	
Cheese Platter ^{6,10,17,26,27,28}	11,90 EUR
from selected cheeses, served with home-made fig mustard, home-made caramelized onion chutney and Parisienne	
Burrata ^{6,17,19}	12,90 EUR
on a bed of tomato-avocado salad, served with home-made pesto and Parisienne	

Soups

Lemongrass-Coconut Soup ^{8,17}	5,90 EUR
optionally with fried shrimp ⁴	8,90 EUR
Zucchini-Soup ^{6,8}	6,90 EUR
with avocado and roasted sunflower seeds	

Salads

Appetizer Salad	6,90 EUR
Fresh leaf salads with market-fresh vegetables	11,90 EUR
including apple, avocado, tomato, cucumber and roasted nuts ^{19,25}	
optionally with home-made falafel ¹⁰	14,90 EUR
chicken fillet ^{19,25}	16,90 EUR
baked feta cheese ^{1,6,10,17,19,25}	17,90 EUR
gambas seared in garlic oil ^{4,19,25}	21,90 EUR

All our salads are served with a side of Parisienne ^{10,17} and one of the following:
Balsamic vinegar and olive oil, honey mustard ^{9,27} ,raspberry^{9,27,28} or french dressing^{1,6,9,27,28}

Main Dishes

Linguine Rucola ^{6,7,17,19,27}	11,90 EUR
with melted cherry tomatoes, arugula, garlic and roasted cashews served with Grana Padano	
optionally with home-made Pesto	14,90 EUR
Linguine Chorizo all' arrabbiata ^{6,8,17,25,27,28}	17,90 EUR
with chorizo and spicy tomato-basil sauce served with Grana Padano	
Rigatoni in Mozzarella sauce ^{6,17}	13,90 EUR
with sun dried tomatoes	
optionally with chopped chicken fillet	17,90 EUR
Home-made Dumplings ^{6,17}	15,90 EUR
filled with feta cheese and spinach, served with braised tomatoes and white wine sauce	
LUJAH-Burger ^{1,6,8,9,10,17,29,27,28}	
with fresh leaf salad, cucumber tomato, braised onions and cheese served with home-made french fries and home-made chilli-lime mayonnaise	
optionally with home-made falafel patty	15,90 EUR
home-made chicken patty	17,90 EUR
home-made goat cheese patty	18,90 EUR
with baby leaf spinach and cranberries	
Roastbeef Sous-vide ^{6,7,8}	24,90 EUR
served with fresh stir-fried vegetables, rosemary potatoes and jus	
Veal Cordon Bleu ^{1,7,8,17}	25,90 EUR
served with fresh stir-fried vegetables, rosemary potatoes and jus	
Veal Schnitzel ^{1,6,7,8,9,17,26,27,28}	24,90 EUR
served with swabian potato salad and cranberries	