

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 / Sulfites 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, porcino mushroom creme 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
- Poached Egg** ^{1,6,17} **10,90 EUR**
with beetroot tartare and white wine foam

Soups

- Sweet-spicy Pumpkin Soup** ^{6,8,10,17} **5,90 EUR**
- Creamy Parsnip Soup** ^{6,8,10,17} **6,90 EUR**

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 breast** ^{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 Porcino Mushroom sauce** ^{6,17} **13,90 EUR**
optionally with chopped chicken breast **17,90 EUR**
- Gnocchi** ^{6,8,17} **16,90 EUR**
in sweet- spicy pumpkinsauce, with arugula, cherry tomatoes and caramelized goatcheese
- Homemade Käsespätzle** ^{1,6,17} **15,90 EUR**
with cheddar, gruyère and fried onion
- 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
- Roast venison** ^{6,7,8,17} **19,90 EUR**
With porcino-mushroom-potato-dumplings and brussels sprout leaves, served with jus
- 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 creamy champignons and cranberries