

Desserts

Bourbon Vanilla Ice Cream
with Candied Pumpkin Seeds and Pumpkin Seed Oil **3,90 EUR**

Hot Chocolate Cake **7,90 EUR**
with a Molten Chocolate Core, Refined with
„Don Papa Rum“, Served with a Scoop of Ice Cream and
Whipped Cream

Warm Apple Pie with Crumbles **5,90 EUR**
Served with a Scoop of ice Cream and
Whipped Cream **7,90 EUR**

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

Ice Cream **1,90 EUR**
Chocolate, Bourbon Vanilla or Strawberry

Shakes

Iced Chocolate **5,90 EUR**
with a Scoop of Bourbon Vanilla Ice Cream and Whipped Cream

Milkshake **6,90 EUR**
Chocolate, Bourbon Vanilla or Strawberry

Yogurt Shake **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.* **+1,00 EUR**

Snacks & Barfood

Green Olives with garlic and herbs **6,90 EUR**
Served with Parisienne

Crispy Potato Dippers **6,90 EUR**
Served with Sour Cream

LUJAH-Potatoes **6,90 EUR**
with Coarse Salt and Garlic Oil, Served with Sour Cream

Sweet Potato Fries **6,90 EUR**
Served with home-made Aioli

Home-made French Fries **6,90 EUR**
Served with Chili-Lime Mayonnaise

Goat Cheese in Serrano Coat **8,90 EUR**
Refined with Honey, Served with Parisienne

Chorizo **6,90 EUR**
Caramelized in Honey, Served with Parisienne

Home-made Chicken Nuggets **6,90 EUR**
in Panco Breading, Served with home-made Sweet-Chili Dip

Lentil Tofu Skewers **6,90 EUR**
with Teriyaki Sauce

Gambas **16,90 EUR**
Seared, Served with Garlic-Chili Topping,
Fresh Lime and Parisienne

Manchego Sticks **7,90 EUR**
Wrapped in Wonton, Deep Fried, Served with home-made
Fig Mustard

Crispy Chicken Drumsticks **7,90 EUR**
in Panco Breading, Served with home-made Chili-Lime
Mayonnaise

Home-made Falafel ^{6,10,17} **6,90 EUR**
Served with Yogurt-Mint Dip

Have a gintastic day! www.lujah.de/gintasting

 **lujahbar** „behind the scenes“

Entrées

3 Home-made Dips with LUJAH-Bread 7,90 EUR

Choose from: Aioli, Olive Tapenade, Pumpkin-Feta-Spread, Date & Curry Dip, Adjika or Cashew-Spread, served with Parisienne

Quiche 6,90 EUR

Filled with Leek and Cheese, Served with home-made Caramelized Onion Chutney

Cheese Platter 13,90 EUR

From Selected Cheeses, Served with home-made Fig Mustard, home-made Caramelized Onion Chutney and Parisienne

Pumpkin Ragout 10,90 EUR

With a Poached Egg

Duck Sous-vide 13,90 EUR

or

Caramellised Goatcheese 11,90 EUR

on Warm Bulgur Salad with Walnuts and Red Wine Shallots

Soups

Sweet-Spicy Pumpkin Soup 6,90 EUR

with Spinach-Cashew-Pastry 7,90 EUR

Porcini Mushroom Cream Soup with Walnuts 6,90 EUR

Salads

Appetizer Salad 7,90 EUR

Fresh leaf salads with market-fresh vegetables 13,90 EUR

including Apple, Avocado, Tomato, Cucumber and Roasted Nuts

optionally with home-made falafel 17,90 EUR

chicken breast 19,90 EUR

baked sheep's cheese 20,90 EUR

gambas seared in garlic oil 25,90 EUR

All our salads are served with a side of Parisienne and one of the following: Balsamic vinegar and olive oil, honey mustard, raspberry or French dressing

Main Dishes

Linguine Rucola 13,90 EUR

with Melted Cherry Tomatoes, Arugula, Garlic and Roasted Cashews

Served with Grana Padano

optionally with home-made Pesto 16,90 EUR

Linguine Chorizo all' arrabbiata 19,90 EUR

with Chorizo and Spicy Tomato-Basil Sauce

Served with Grana Padano

Rigatoni in Porcini Mushroom Sauce 16,90 EUR

with Fresh Spinach

optionally with Chopped Chicken Breast 19,90 EUR

Beetroot-Risotto 16,90 EUR

with Spinach-Cashew-Pastry

Homemade Käsespätzle 16,90 EUR

with Cheddar, Gruyère, and Fried Onion

LUJAH-Burger

with fresh leaf salad, cucumber tomato, braised onions and cheese

served with home-made French fries and home-made chili-lime mayonnaise

optionally with home-made falafel patty 16,90 EUR

home-made lentil patty with teriyaki sauce 16,90 EUR

home-made chicken patty 18,90 EUR

Roastbeef Sous-vide 26,90 EUR

Served with Fresh Sautéed Vegetables, Rosemary Potatoes and Jus

Roast Venison 19,90 EUR

Served with Spätzle, Brussels Sprout Leaves, and Bacon,

served with Homemade Jus

Veal Schnitzel 26,90 EUR

Served with French Fries, Chili-Lime Mayo, and Lingonberries

Veal Cordon Bleu 27,90 EUR

Served with Fresh Sautéed Vegetables, Croquettes and Jus