



# Our banquets

## 5-course banquets for two or more persons

### 1. VEGETARIAN PUNJABI BANQUEST

Aperitif: As desired

Appetizer: Papadam, mixed vegetarian Pakoras and Samosa with Mango Chutney and Mixed Pickles

Intermediate course: Sabzi Soup

Entree: Taj Mahal Sabzi, Daal Tarka Punjabi, Palak Paneer

Sides: Raita, Basmati rice and Nan

Dessert: As desired [A, C, F, G, H, I, J, 5](#)

### 2. MOGHUL BANQUET WITH MEAT

Aperitif: As desired

Appetizer: Papadam, Taj Mahal Kebab with Mango Chutney and Mixed Pickles

Intermediate course: Mulligatawny Soup

Entree: Chicken Tikka Masala, Lamb Bhuna Masala, Duck Taj Mahal

Sides: Raita, Basmati rice and Nan

Dessert: As desired [A, C, F, G, H, I, J, 5](#)

### 3. SHAH JHAHAAN BANQUET WITH FISH

Aperitif: As desired

Appetizer: Papadam, Vegetable Pakora, Fish Pakora and Scampi Tikka with Mango Chutney and Mixed Pickles

Intermediate course: Coconut Daal Soup with Prawns

Entree: Scampi Makhni, Fish Bhuna Masala, Fish Taj Mahal

Sides: Raita, Basmati rice and Nan

Dessert: As desired [A, C, F, G, H, I, J, 5](#)

### 4. TAJ MAHAL ROYAL BANQUET

Aperitif: As desired

Appetizer: Papadam, Vegetable Pakora, Chicken Tikka, Sheekh Kebab, Fish Pakora and Scampi Tikka with Mango Chutney and Mixed Pickles

Intermediate course: Taj Mahal Soup

Entree: Taj Mahal Sabzi, Chicken Moghulai, Lamb Taj Mahal, Duck Masala, Scampi Makhni

Sides: Raita, Basmati rice and Nan

Dessert: As desired [A, C, F, G, H, I, J, 5](#)



# Hot Starters

All starters are served with a mint and tamarind sauce

## 5. SAMOSA

Indian dumplings filled with spiced potatoes and peas (2 pieces)<sup>A</sup>

**Pakorras** – fried delicacies coated in chickpea flour

## 6. VEGETABLE PAKORA (V)

Spiced, breaded eggplant, zucchini, cauliflower, and onions

## 7. ONION BHAJI (V)

Balls made of onion slivers, peppers, and fresh ginger

## 8. PANEER PAKORA

Homemade Indian cheese with exotic spices<sup>G</sup>

## 9. CHICKEN PAKORA

Spiced pieces of chicken strips

## 10. FISH PAKORA

Pike perch filet with marinated with Indian herbs

## 11. KING PRAWN PAKORA

King Prawns marinated in exotic spices

## 12. MUMTAJ MIX PAKORA (V)

Vegetarian surprise starters plate with different delicacies<sup>A,G</sup>





# Tandoori Starters

- from the clay oven

## 13. CHICKEN TIKKA

Chicken fillet pieces in a piquant yoghurt sauce marinade <sup>G, 1</sup>

## 14. LAMB CHOPS

Marinated rack of lamb grilled in the tandoori oven (3 pieces) <sup>G, 1</sup>

## 15. SHEEKH KEBAB

House made minced lamb rolls from the lamb shank with exotic spices grilled in the tandoori oven with exotic spices

## 16. PRAWN TIKKA



King Prawns marinated in a garlic-yoghurt marinade grilled in the tandoori oven (3 pieces) <sup>G, 1</sup>

## 17. TAJ-MAHAL KEBAB

Surprise starter plate with fish, meat and vegetarian delicacies <sup>A, D, G, 1</sup>

## 18. PANEER-TIKKA

Homemade Indian cheese marinated in a saffron yoghurt sauce with peppers, onions, and tomatoes grilled in the tandoori oven



# Mixed Starter Platters

For two or more persons

20. VEGETARIAN (V) <sup>A, G</sup>

21. MEAT AND VEGETABLES <sup>A, D, G, I</sup>

22. FISH, SCAMPI, MEAT UND VEGETABLES <sup>A, D, G, I</sup>

**Perfect complements for your starter**

DAHI

Simple yoghurt

RAITA

Spiced yoghurt with chopped tomatoes, cucumber, onions and spices

MANGO CHUTNEY (Sweet) <sup>2, 5</sup>

CHILLI PICKLES (Hot) <sup>2, 5</sup>

MIXED PICKLES

Pickled mango and vegetables (medium hot)

## Salads

23. MIXED SALAD (V)

With our house dressing, balsamic and olive oil

24. TAJ MAHAL SALAD

With Paneer and Chicken Tikka as well as house dressing,

balsamic & olive oil <sup>A, G, I</sup>

**A pointer from the house: Freshly baked nan bread from the clay oven**

# Soups

## 25. SABZI SOUP

Fresh vegetables with exotic spices in a piquant soup [A, C, F, G, I, J, 5](#)

## 26. TAJ-MAHAL SOUP

Vegetable soup with lamb and exotic spices [A, C, F, G, I, J, 5](#)

## 27. MULLIGATAWNY SOUP

Piquant curry soup with rice and chicken [A, C, F, G, I, J, 5](#)

## 28. DAAL SOUP (V)

Indian lentil-cream-curry soup with exotic herbs [A, C, F, G, I, J, 5](#)

## 29. CARROT-GINGER SOUP (V)

Indian soup with fresh carrots, ginger, and peas (medium hot) [A, C, F, G, I, J, 5](#)

## 30. KOKOSNUSS DAAL SUPPE MIT PIKANTEN CHILI-GARNELEN

Lentil-Crème-Soup made with coconut milk and in  
chili oil cooked prawns [A, C, F, G, I, J, 5](#)

### Recommendation from the house

#### BUTTER NAN

Butter Nan – baked in butter made of wheat flour

Pratha – baked in butter made of full grain flour

#### GARLIC NAN

Tandoori baked bread with fresh garlic in butter

#### CHILI CHEESE NAN

Tandoori baked bread filled with cheese, fresh green chilis,  
exotic spices and butter

# Main Dishes

All dishes may be ordered mild, medium hot or hot as you wish

## Tandoori – from the clay oven

Grilled and marinated specialities from the clay oven with tandoori sauce

### 31. MURG MALAI

Chicken fillet pieces marinated in a garlic-yoghurt sauce served on a bed of salad (mild) <sup>G,1</sup>

### 32. TANDOORI CHICKEN

Boned chicken marinated in spiced yoghurt served on a bed of salad with tandoori sauce (piquant) <sup>G,1</sup>

### 33. LAMB TIKKA MASALA

Marinated fillet of lamb in red curry sauce with tomatoes, onions, garlic and ginger (medium hot) <sup>G,1</sup>

### 34. TANDOORI LAMB CHOPS

Grilled rack of lamb with herbed marinade served on a bed of salad and extra tandoori sauce (5 pieces | piquant) <sup>G,1</sup>

### 35. CHICKEN TIKKA MASALA

Marinated chicken breast in red curry sauce with tomatoes, onions, garlic and ginger (medium hot) <sup>G,1</sup>

### 36. TANDOORI MIXED

Different types of meat, scampi and pike perch fillet marinated in a yoghurt marinade served on a bed of salad with extra tandoori sauce (piquant) <sup>G,1</sup>

### 88. CHICKEN MANCHURIAN

Balls made of chicken fried in a ginger-garlic paste served in a piquant sauce with onions (medium hot) <sup>F</sup>

# Chicken

## 37. CHICKEN MAKHNI (BUTTER CHICKEN)

Chicken breast from the Tandoori-oven in a fine butter-tomato-yoghurt-sauce (mild) <sup>G,1</sup>

## 38. CHICKEN KORMA

Chicken breast in a mild almond-saffron sauce (mild) <sup>G</sup>

## 39. CHICKEN CURRY TAJ-MAHAL

Chicken breast with plums, apricots and fresh mushrooms, zucchini and paprika in a mild madras curry sauce (mild) <sup>G,2</sup>

## 40. CHICKEN BRUNA MASALA

Braised chicken breast in a red curry sauce with fresh ginger, garlic, cumin, tomatoes, and onions (medium hot) <sup>G</sup>

## 41. CHICKEN MANGO

Chicken breast in an almond-mango sauce (sweet - mild) <sup>G</sup>

## 42. CHICKEN MOGHULAI

Chicken breast in a mild curry sauce with homemade Indian cheese, raisins and cashew nuts (mild) <sup>G,6</sup>

## 43. CHICKEN PALAK

Chicken breast with spinach, ginger, garlic, tomatoes, & onions (medium hot) <sup>G,2</sup>

## 44. CHICKEN MADRAS ODER VINDALOO

Chicken breast in a curry coconut sauce cooked as either Madras (hot) or Vindaloo (very hot) <sup>G</sup>

## 45. CHICKEN JALFRAISE

Chicken breast with fresh mushrooms, zucchini, peppers, onions and tomatoes with exotic spices (medium hot) <sup>G,1</sup>

## 46. CHILLI CHICKEN

Chicken breast with green chilli and fresh peppers à la maison (very hot) <sup>G</sup>

## 55. CHICKEN LEMON

Chicken breast with green curry in fine lemon-yoghurt sauce (medium hot) <sup>G</sup>





# Lamb

## From the leg of lamb

### 47. LAMB MOGHULAI

Lamb cubes in a mild curry sauce with homemade Indian cheese, raisins and cashew nuts (mild) <sup>G,6</sup>

### 48. LAMB BHUNA MASALA

Lamb cubes cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes and onions with exotic spices (medium hot) <sup>G</sup>

### 49. LAMB PALAK

Lamb cubes with spinach, tomatoes, ginger, peppers, garlic, herbs and onions (medium hot) <sup>G,2</sup>

### 50. LAMB JALFRAISE

Lamb cubes with fresh mushrooms, zucchini, peppers, tomatoes, onions in a yellow curry sauce with exotic spices (medium hot) <sup>G</sup>

### 51. LAMB CURRY TAJ MAHAL

Lamb cubes with plums, apricots, fresh mushrooms, zucchini and peppers in a mild madras curry sauce (mild) <sup>G,2</sup>

### 52. LAMB CHOPS

Rack of lamb chops marinated in herbs, with fresh garlic, ginger, onions and tomatoes (medium hot) <sup>G</sup>

### 53. LAMB MADRAS ODER VINDALOO

Lamb cubes in a curry coconut sauce cooked as either a Madras (hot) or Vindaloo (very hot) <sup>G</sup>

### 54. LAMB KORMA

Lamb cubes with almonds and saffron cream sauce (mild) <sup>G,H</sup>





# Duck Breast

## 56. DUCK CURRY TAJ-MAHAL

Duck breast with plums, apricots, fresh mushrooms, zucchini, and peppers in a mild madras curry sauce (mild) <sup>G,2</sup>

## 57. DUCK MOGHULAI

Duck breast in curry sauce with homemade Indian cheese, raisins, and cashew nuts (mild) <sup>G,6</sup>

## 58. DUCK MASALA

Duck breast in a red curry sauce with peas, potatoes, ginger, garlic, onions and tomatoes with exotic spices (medium hot) <sup>G</sup>

## 59. DUCK KORMA

Duck breast in a mild almond-saffron cream sauce (mild) <sup>G</sup>

## 60. DUCK MADRAS ODER VINDALOO



Duck breast in a curry coconut sauce cooked as either a Madras (hot) or Vindaloo (very hot) <sup>G</sup>

## 61. DUCK JALFRAISE

Duck breast with fresh mushrooms, zucchini, peppers, onions, tomatoes in a yellow curry sauce with exotic spices (medium hot) <sup>G</sup>

## 87. DUCK PALAK

Duck breast with spinach, ginger, garlic, onions, pepperoni, and cumin cooked in a red curry sauce (medium hot) <sup>G,2</sup>



# Fish

## 62. FISCH CURRY TAJ MAHAL

Pike-perch fillet in a curry sauce with plums, apricots, fresh mushrooms, zucchini, and peppers in a mild madras curry sauce (mild) <sup>G,2</sup>

## 63. FISCH KORMA

Pike-perch fillet in almond saffron cream sauce (mild) <sup>G,H</sup>

## 64. FISCH JALFRAISE

Pike-perch fillet with fresh mushrooms, pepper, zucchini, onions, tomatoes cooked in a yellow curry sauce with exotic spices (medium hot) <sup>G</sup>

## 65. FISCH BRUNA MASALA

Pike-perch fillet cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes and onions with exotic spices (medium hot) <sup>G</sup>

## 66. FISCH AND PRAWN MAKHNI

Pike-perch fillet with prawns and finely chopped onions in a tomato-yoghurt sauce (mild) <sup>G,1</sup>

## 67. FISCH PALAK

Pike-perch fillet with spinach, ginger, garlic, onions, pepperoni, and cumin cooked in red curry sauce (medium hot) <sup>G,2</sup>

## 68. SCAMPI BRUNA MASALA

King prawns cooked in a red curry sauce with fresh ginger, cumin, garlic, pepperoni, tomatoes, and onions with exotic spices (medium hot) <sup>G</sup>

## 69. SCAMPI MAKHNI

King prawns marinated in a fine butter-tomato-yoghurt-sauce (mild) <sup>1</sup>

## 70. SCAMPI MADRAS OR VINDALOO

King prawns in a curry coconut sauce cooked as either a Madras (hot) or Vindaloo (very hot) <sup>G</sup>

# Vegetarian

All dishes can be served vegan

## 71. TAJ-MAHAL MIXED SABZI – SPECIALITY OF THE HOUSE

With fresh cauliflower, mushrooms, peas, potatoes, peppers, zucchini, tomatoes, onions, and exotic spices (medium hot) <sup>G</sup>

## 72. SABZI MAKHNI

Assorted Vegetables in a fine butter-tomato-yoghurt-sauce (mild) <sup>G,1</sup>

## 73. DAAL TARKA PUNJABI

Assorted Indian lentils with finely chopped onions, ginger, garlic, tomatoes in butter (medium hot) <sup>G</sup>

## 74. ALOO PALAK

Potatoes with spinach, ginger, garlic, onions, pepperoni, and cumin cooked in a red curry sauce (medium hot) <sup>G,2</sup>

## 75. BHINDI MASALA

Okra with potatoes, ginger, garlic, cumin, pepperoni, tomatoes and onions in red curry sauce (medium hot) <sup>G</sup>

## 76. VEGETABLE MANCHURIAN

Balls made of white cabbage fried in a ginger-garlic paste served in a piquant sauce with onions (medium hot) <sup>F</sup>

## 77. BAINGAN BARTHA

Stewed eggplants sauteed with onions, tomatoes, and chilli (medium hot) <sup>G</sup>

## 78. NAVRATTEN CURRY

Assorted vegetables in Madras sauce with plums, apricots, raisins, cashew nuts and almonds (mild) <sup>G,2</sup>

## 79. CHANA MASALA

Chickpeas with fresh tomatoes, onions, ginger, potatoes, and exotic spices (medium hot) <sup>G</sup>

## 80. ALOO GOBI

Stewed cauliflower and potatoes with exotic spices (medium hot) <sup>G</sup>



# Paneer – Homemade Indian cheese

## 81. MATTAR PANEER

Paneer cubes with fresh peas and exotic spices (medium hot) <sup>G,2</sup>

## 82. PALAK PANEER

Paneer cubes with cream spinach and exotic spices (medium hot) <sup>G,2</sup>

## 83. SHAHI PANEER

Paneer cubes with fresh chopped tomatoes, cream and exotic spices (mild) <sup>G</sup>

## 84. KARAHI PANEER

Paneer cubes with capsicum and Indian spices in curry (medium hot) <sup>G</sup>

## 86. MALAI KOFTA

Deep fried paneer-potato balls in creamy onion-tomato sauce (mild) <sup>G,2</sup>

# Biriani

Fried Basmati rice from the Punjab with raisins, nuts and exotic spices, served with Biriani sauce (medium hot) <sup>G,6</sup>

## 91. CHICKEN BIRIANI With Chicken Breast filet

## 92. LAMB BIRIANI With Lamb cubes

## 93. SCAMPI BIRIANI With King Prawns

## 94. VEGETABLE BIRIANI With fresh vegetables and Paneer

## 95. FISH BIRIANI With Pike Perch and Prawns





# Nan – Accompaniments

Freshly baked bread from the clay oven

## 105. PAPADAM

Thin lentil flour wafers served with mint & Tamarind sauce [G, 2, 5](#)

## 106. TANDOORI ROTTI

Indian roti of full grain bread from the Tandoori oven

## 107. NAN

Special wheat bread baked in the Tandoori oven

## 108. CHEESE NAN

Tandoori baked bread filled with cheese, exotic herbs, and butter

## 100. CHILI CHEESE NAN

Tandoori baked bread filled with cheese, fresh green chillis, exotic spices and butter

## 109. ONION NAN

Tandoori baked bread filled with red onions and spices in butter

## 110. GARLIC NAN



Tandoori baked bread with fresh garlic in butter

## 111. GARLIC ROTTI

Tandoori baked wholemeal bread with fresh garlic in butter

## 112. KEEMA NAN

Tandoori baked bread filled with lamb minced meat and exotic spices in butter





### 113. PESHAWARI NAN

Tandoori baked bread with cashew nuts, almonds, and raisins in butter <sup>6, A</sup>

### 114. ALOO KULCHA

Tandoori baked bread filled with fresh potatoes, onions, and spices in butter

### 115. BUTTER NAN ODER PRATHA

Butter Nan – baked in butter made of wheat flour

Pratha – baked in butter made of full grain flour

### 116. BHATURA ODER POORI

Bhatura – fried bloated bread made from wheat flour

Poori – fried bloated bread made from full grain flour

## Accompaniments

### DAHI

Simple yoghurt

### RAITA

Spiced yoghurt with chopped tomatoes, cucumber, onions and spices

### MANGO CHUTNEY (Sweet) <sup>2, 5</sup>

### CHILLI PICKLES (Hot) <sup>2, 5</sup>



### MIXED PICKLES

Pickled mango and vegetables (medium hot)

### 122. POMMES <sup>2</sup>

### 123. ONION SALAD

Traditional indian onion salad with fresh green chilis and lemon





# Rice side dishes

The ideal accompaniment to the main dishes  
Basmati rice from the Punjab region

## 101. FRIED BASMATI RICE

With Vegetables

## 102. FRIED BASMATI RICE

With Vegetables

## 103. JEERA MATTAR BASMATI RICE

With peas and cumin

## Our Desserts

## 124. INDIAN MANGO SLICES

Indian mango slices with vanilla ice cream and cream <sup>2,5</sup>

## 126. MATKA ICE CREAM

Homemade coconut mango ice cream <sup>2,5</sup>

## 127. KHEER

Homemade warm rice pudding with cashew nuts, almonds, and raisins combined with warm vanilla ice cream <sup>6</sup>

## 128. GULAB JAMUN

Deep fried golden balls of milk-powder served in with honey and coconut flakes <sup>2</sup>

## 129. KULFI MANGO

Homemade Indian ice cream with pistachio nuts, almonds, raisins and cashew nuts with cream <sup>G, 6</sup>

## 130. DESSERT VARIATIONEN

A mixed dessert plate for two or more persons









# Aperitifs

|   |           |
|---|-----------|
| 131. Kir Taj-Mahal 0,1l <sup>1</sup>      | 20,0% vol |
| 132. Prosecco 0,1l <sup>1</sup>           | 12,0% vol |
| 133. Prosecco auf Eis 0,1l <sup>1</sup>   | 2,00% vol |
| 134. Champagner Piccolo 0,2l <sup>1</sup> | 12,0% vol |
| 135. Sherry Dry 5 cl <sup>1</sup>         | 15,0% vol |
| 136. Sherry Medium 5 cl <sup>1</sup>      | 15,0% vol |
| 137. Martini Rosso 5 cl <sup>1</sup>      | 15,0% vol |
| 138. Martini Bianco 5 cl <sup>1</sup>     | 15,0% vol |
| 139. Martini Dry 5 cl <sup>1</sup>        | 15,0% vol |
| 140. Campari 4 cl <sup>1</sup>            | 25,0% vol |
| 141. Aperol Spritz 0,2l <sup>1</sup>      | 12,0% vol |

# Cocktails/Longdrinks

|  |
|--|
| 142. Taj-Mahal Special 0,2l <sup>1</sup>   |
| 143. Gin Tonic 0,2l <sup>1</sup>           |
| 144. Vodka Lemon 0,2l <sup>1</sup>         |
| 145. Bacardi Cola 0,2l <sup>1</sup>        |
| 146. Campari Soda/Orange 0,2l <sup>1</sup> |





# Whisky/Whiskey 4cl

151. Chivas Regal blended

Scotch Whisky 12 years <sup>1</sup> 40,0% vol

152. Johnnie Walker Black Label

Scotch Whisky 12 years <sup>1</sup> 40,0% vol

153. Johnnie Walker Red Label

Blended Scotch Whisky <sup>1</sup> 40,0% vol

154. Jim Beam Bourbon <sup>1</sup>

40,0% vol

155. Jack Daniels

Tennessee Whiskey 40,0% vol

156. Glenfiddich Single Malt

12 years <sup>1</sup> 40,0% vol

157. Glenmorangie Single Malt

10 years <sup>1</sup> 40,0% vol



# Biere

161. Warsteiner Premium

Draft beer 0,41

162. Warsteiner Premium-Bier

Draft beer 0,3 l

163. Warsteiner Brewers Kellerbier

Draft beer 0,31

164. Shandy (beer with lemonade) 0,41

165. Shandy (beer with lemonade) 0,31

166. Warsteiner Shandy alcohol free btl. 0,331

167. Warsteiner tart alcohol free btl. 0,331

168. King Ludwig Wheat beer naturally

cloudy 0,51 5,4% vol

169. King Ludwig Wheat beer

Alcohol free 0,51 0,5% vol

170. Kingfisher btl. 0,331 4,8% vol





# Warm Drinks

176. Pot of Indian black tea

177. Pot of Masala Tee

Indian style chai with milk and sugar

178. Golden Chai Latte

Indian style tea with turmeric

179. Pot of fresh ginger tea

180. Pot of loose green tea or fresh mint tea

181. Coffee

182. Milk Coffee

183. Espresso oder Doppio

184. Cappuccino

185. Hot chocolate

## Lassi

Yogurt based drink

206. Sweet Lassi 0,31 <sup>G</sup>

207. Salty Lassi 0,31 <sup>G</sup>

208. Mango Lassi 0,31 <sup>G</sup>

209. Mint Lassi | sweet or salty 0,31 <sup>G</sup>

210. Strawberry Lassi 0,31 <sup>G</sup>



# Alcohol-free drinks

186. Sparkling Water btl. 0,25l

187. Sparkling Water btl. 0,75l

188. Still Wasser btl. 0,25l

189. Still Wasser btl. 0,75l

190. Small Coca-Cola / Cola Zero/

Fanta / Sprite/ Spezi 0,2l <sup>1,2,4,7,9,10</sup>

191. Small Apfelschorle 0,2l

192. Large Coca-Cola / Cola Zero/

Fanta / Sprite/ Spezi 0,4l <sup>1,2,4,7,9,10</sup>

193. Large Apfelschorle 0,4l

194. Mango Spritzer 0,4l

195. Guava Spritzer 0,4l

196. Indian Tonic Water <sup>1,8</sup> btl. 0,2l

197. Bitter Lemon <sup>8</sup> btl. 0,2l

198. Ginger Ale <sup>1</sup> btl. 0,2l

199. Orange juice btl. 0,2l

200. Apple juice btl. 0,2l

201. Grape juice btl. 0,2l

202. Guava juice from India 0,2l

203. Mango juice from India 0,2l

204. Vita Malz btl. 0,33l

STAATL.  
FACHINGEN

Coca-Cola®

Schweppes

granini



## Digestifs 2cl

- 211. Old Monk - Indian Rum <sup>1</sup>
- 212. Hennessy V. S. <sup>1</sup>
- 214. Gilbert Calvados <sup>1</sup>
- 215. Grappa <sup>1</sup>
- 216. Ratzeputz – Ginger liquor <sup>1</sup>
- 218. Jubiläums Aquavit <sup>1</sup>
- 220. Fernet Branca <sup>1</sup>
- 221. Avema <sup>1</sup>
- 222. Ramazzotti <sup>1</sup>
- 223. Sambuca <sup>1</sup>
- 224. Amaretto <sup>1</sup>
- 225. Baileys <sup>1</sup>
- 226. Poire Williams <sup>1</sup>

## Glasses of Wine - 0,2L

- 231. White Wine \*
- 232. Red Wine \*
- 233. Rosé Wine \*
- 234. Wine Spritzer \*

We cordially invite you to peruse our meticulously curated wine list. Here, you will discover a variety of exquisite wines that promise to complement and enhance your dining experience. Please do not hesitate to inquire about it!

## Champagner / Sparkling Wine

- 236. Indian Red- or White Wine 0,7l \*
- 237. Sparkling Wine / Prosecco 0,7l \*
- 238. Champagner 0,7l \*

\* contains sulfites





Dear guests,

Selected dishes that can also be cooked vegan upon request.

Allergens

1. Colourant 2. Preservatives 3. Nitrite curing salt 4. Antioxidants 5. Flavour enhancer 6. Sulfurated 7. Caffeinated 8. Contains quinine 9. Source of phenylalanine 10. Aroma
- A. Wheat B. Crustacea C. Egg D. Fish E. Peanuts F. Soy G. Milk H. Almonds I. Celeriac J. Mustard

Changes and errors are reserved.

Additives and their use in the catering industry

Additives ease the process of manufacturing of food, prevent early deterioration and affect the taste, colour, and consistency of groceries.

A part of the additives used in the manufacturing process of the food must be made recognisable to the customers of the restaurant. The menu contains all additives which must be identified to make this establishment be eligible to run.

How to prevent the use of additives:

- Buy no finished products if possible
- Abandonment of products which contain artificial sweeteners
  - Freshly cook all dishes in the own kitchen
  - Use of organic products, as these are low in additives
- If the finished products are not inevitable, then as low in additives as possible

Indian food is subtle, aromatic and a poem for all senses.

Blandness will not be part of an Indians dish!

Indians are true masters of varieties, creations, and spices.

The amount of spice mixes, hot sauces and their respective regional delicacies are immense.

There is hardly any freedom for additives.

Indians love to eat and drink, and our dear guests are here to experience that love at our premises...

