



À Partager / To Share

Rajma Chawal Arancini ✓ 16€ Kidney bean arancini · pickled mozzarella	Steamed Mussels 26€ White wine · garlic · curry cream
Kamal Kakdi Chaat ✓ 18€ Spiced lotus stem · raw mango · tamarind · pomegranate	Oleron Oysters 28€ 6 Fine de Claire Oysters · yuzu chili granita
Paneer Kurchan Bao ✓ 16€ Spiced paneer · bell peppers	Salmon Avocado Tartare 24€ Fresh salmon avocado · lime coriander · quail egg
Indian Fried Chicken 22€ Red chili · curry leaves	Mutton Keema Bao 18€ Minced lamb · masala bao

Les Tandoors

Zaitooni Truffle Paneer Tikka ✓ 22€ Cottage cheese · olive tapenade · garlic yogurt · truffle	Murgh Malai Tikka 22€ Chicken thigh · yogurt · cream
Bharwan Tandoori Aloo ✓ 20€ Stuffed potatoes · creamy yogurt	Pudina Lamb Chops 26€ Mint marinated lamb chops
Veg Gilafi Seekh Kebab ✓ 20€ Minced vegetable skewers · mixed peppers	Lamb Seekh Kebab 24€ Minced lamb skewers
Bhatti Prawns 22€ Prawns · spice marinade	

Les Chaats

Sev Papdi Chaat ✓ 18€ Multigrain crisps · potato filling · pomegranate
Makhana Avocado Bhel ✓ 18€ Fox nuts · avocado · mint chutney · tamarind chutney
Samosa Chaat ✓ 18€ Broken samosas · chili · yogurt · mint chutney · tamarind chutney
Western Chaat 20€ Smoked salmon · baby beet · carrot · mango · sweet chili · coriander

Les Entrées / To Start

Tomato Dhaniya Shorba ✓ 14€ Tomato broth · coriander · mint
Mulligatawny ✓ 14€ Lentil soup · curry spice · coconut
Chicken Broth 14€ Root vegetables · herbs
Chicken Tikka Croquette 18€ Crispy fried · lemon
Paneer Khata Pyaz Kulchette ✓ 19€ Sundried tomato · mozzarella kulcha · masala paneer topping
Shrimp Cocktail 24€ North Sea brown shrimp · cocktail sauce · brioche toast
Pan Seared Scallop 28€ Cumin seeds

Les Plats

Baingan Bharta ✓ 25€ Tandoor crushed eggplant	Chicken Tikka Masala 29€ The popular
Lasooni Palak Burrata ✓ 24€ Garlic tempered · spinach · burrata	Kashmiri Mutton Roganjosh 31€ Lamb · fennel · chili
Malai Kofta ✓ 26€ Cottage cheese dumplings · cashew	Slow Cooked Raan 31€ Slow cooked lamb raan
Paneer Makhani ✓ 26€ Cottage cheese · rich tomato gravy	Alleppey Lobster Curry 48€ Lobster · coconut · raw mango
Chilgoza Falli ✓ 24€ Green beans · edamame · pine nuts · cherry tomato	Goan Prawn Curry 36€ Traditional Goan Curry
Paneer Sirka Pyaaz ✓ 26€ Cottage cheese · pickled onions	Kerala Beef Pepper Fry 36€ Beef filet · shallots · bell pepper · flaky paratha
Our Butter Chicken 29€ The original	

Les Classiques / Comforts

Lobster Thermidor 54€ Revisited · creamy lobster sauce	Wagyu Rib Eye 200g 94€ Chimichurri or béarnaise
Chatka King Crab 62€ Melted garlic · coriander · chili butter	Chicken Tikka Biryani 30€ Chicken tikka · saffron · basmati rice
New Zealand Lambchops 38€ Gratin potatoes · thyme jus	Subz Biryani ✓ 27€ Vegetables · saffron flavored rice
Steak au Poivre 48€ Filet mignon · green peppercorn sauce · french fries	Dal Makhani ✓ 22€ Black lentils · butter · cream
Black Miso Cod 42€ Miso marinated black cod	Dal Tadka ✓ 20€ Yellow lentils
Grilled Salmon Steak 36€ Masala béarnaise	Steamed Rice 5€ Basmati rice

Indian Breads

Roti 5€ Plain · Butter · Lachha
Naan 5€ Plain · Butter · Cheese · Garlic
Truffle Mushroom Kulcha 10€
Sundried Tomato and Mozzarella Kulcha 10€
Missi Roti 5€ Glutenfree

All prices are inclusive of VAT.

Should you have any questions regarding allergens, intolerances, or special dietary requirements, our service team will be pleased to assist you.





Gin & Tonic

Tanqueray No.10 Juniper · Citrus · Classic	13€
Hendricks Cucumber · Rose · Mild · Floral	14€
Quarantini Mediterranean Herbs · Fresh · Invigorating	16€
+ Filler Tonic Thomas Henry	5€

Aperitif & All Night Long

Little Italy Red Vermouth · Aperol · Soda	17€	Peachboyz Peach Liqueur · Elderflower · Lime · Tonic	17€
Negroni Gin · Campari · Red Vermouth	18€	Port Tonic White Port · Tonic	17€
Negroni Sbagliato Red Vermouth · Campari · Sparkling Wine	17€	Martini Cocktail Gin · Dry Vermouth	18€
Carciofo Gin · Cynar · Lemon · Grapefruit Soda	17€	Paloma Tequila · Grapefruit · Limette · Salt	17€
Pinky and the Brain Campari · Grapefruit Liqueur · Grapefruit Juice · Sparkling Wine	17€	Basil Smash Gin · Lemon · Fresh Basil	18€
Aperol Spritz Aperol · Soda · Sparkling Wine	16€	Bellini Peach Purée · Champagne	22€
Bicicleta Campari · White Wine · Soda	17€	Espresso Martini Vodka · Coffee Liqueur · Espresso	18€

Sparkling Wine

Ruinart R de Ruinart	0.1l	0.75l	17€	104€
Griesel & Compagnie Rosé Prestige			14€	69€

Rosé

Whispering Angel Château d'Esclans · Côtes de Provence	0.2l	0.75l	15€	45€
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White Wine

Riesling Leitz · Magic Mountain · Rheingau	0.2l	0.75l	16€	48€
Pinot Gris Groh · Rheinhessen			12€	36€
Lugana Masi · Lunatio · Veneto			13€	39€
Sancerre Blanc Michel Thomas · Loire			17€	54€
Chardonnay Reserva Escudo Rojo · Casablanca Valley			13€	39€

Red Wine

Pinot Noir Friedrich Becker · Pfalz	0.2l	0.75l	14€	42€
Chianti Classico Reserva Ruffino · Ducale · Tuscany			17€	54€
Tempranillo Montecillo · Edición Limitada · Rioja			15€	45€
Shiraz Sula Vineyards · Nashik			12€	36€

Fine Digestif Selection

GRAPPA

Nonino Chardonnay Monovitigno	12€
Nonino Il Merlot	12€
Romano Levi Grappa di Barbaresco	18€
Romano Levi Grappa di Barolo	18€

OBSTBRAND

Ziegler Hazelnut	14€
Ziegler Williams Pear	14€
Ziegler Wild Cherry No. 1	18€
Rochelt Williams Pear	32€
Rochelt Wachau Apricot	32€
Louis Roque La Vieille Prune	16€

Beer

Warsteiner 0.3l	6.50€	FXXXXFXXXXR Helles 0.33l	6.50€
Warsteiner non-alcoholic 0.3l	6.50€	Estrella Galicia Especial 0.2l	6.50€
		Allgäuer Büble Hefeweizen 0.5l	7.50€

Coffee

Espresso	4€
Double Espresso	6€
Americano	6€
Cappuccino	6€
Latte Macchiato	6€
Café Latte	6€

Softdrinks

Bad Camberger Taunusquelle 0.25l · Still · Medium	4.50€
Bad Camberger Taunusquelle 0.75l · Still · Medium	9.50€
Rapp's Juices 0.2l	6€
Coca Cola · Cola Zero 0.2l	6€
Fanta · Sprite 0.2l	6€
Thomas Henry 0.2l	6€
Fever-Tree 0.2l	7€

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