



*All dishes are served with home-made bread and Salade Tunisienne.
For lunch from 12:00 p.m. to 3:00 p.m., all main courses cost € 2.00 less*

Soup

Chorba Chiir 4,50 €
traditional Tunisian soup with barley and lamb

Appetizers

Oysters fine de claire 3 pieces with lemon 8,90 €

Starter plate for two 10,00 €
Hummus, Oumek horiya (carrot salad), Tunisian salad, mechiwa salad (grilled vegetables), beetroot - Hummus with yogurt, marinated sheep cheese and olives, Kafteji

Main courses

vegan or vegetarian

Breka 8,50 €
filled puff pastry pocket with an organic egg, potatoes, grilled salad

Kafteji Plate 9,80 €
with home-made French fries, Harissa Aioli, fried salad

Makrouna Harra (spicy) 10,00 €
Tunisian noodles with chickpeas, tomatoes, green peas and carrots

Shakshuka vegetarian 10,00 €
made of poached eggs (2 organic eggs) in a sauce made of tomatoes, chilli peppers and onions

Kolla vegan (braised in a clay pot, Sahara style) 10,50 €
with various stewed vegetables, dried plums, home-made French fries

Djerba rice (three times steamed) 10,50 €
with chard, coriander, parsley, raisins, chickpeas, peas, carrots, potatoes, tzatziki or alternatively as a vegan variant without tzatziki but with hummus

Couscous (steamed) 10,50 €
with seasonal vegetables, pimentos, cinnamon-roasted onions, raisins, chickpeas

Vegetarian grilled plate 11,00 €
with makali, haloumi, Djerba rice, grilled salad, tzatziki, home-made French fries and Harissa-Aioli



Meat dishes

Kafteji Merguez (grilled) <i>with grilled salad, home-made French fries, Harissa-Aioli</i>	11,50 €
Tajine Oasis <i>with chicken and pickled lemons, with home-made bread or Djerba rice</i>	13,00 €
Makrouna Harra (spicy) <i>Tunisian noodles with chickpeas, tomatoes, beef, bay leaves and peppers</i>	11,50 €
Shakshuka with Merguez <i>made of poached eggs (2 organic eggs) in a sauce made of tomatoes, chilli peppers and onions</i>	11,50 €
Couscous (steamed) with chicken <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	12,00 €
Chicken fillet (grilled) <i>with Djerba rice, tsatsiki, home-made French fries, Harissa-Aioli and salad</i>	13,00 €
Veal skewers (grilled) <i>with Djerba rice, home-made French fries, Harissa-Aioli</i>	14,90 €
Couscous (steamed) with beef <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	14,50 €
Kolla with beef (stewed in a clay pot for 12 hours, Sahara style) <i>with various stewed vegetables, dried plums, home-made French fries</i>	15,90 €
Couscous (steamed) Royal <i>with merguez, beef, chicken, seasonal vegetables, pimentos, cinnamon-roasted onions chickpeas</i>	16,90 €
Couscous (steamed) with lamb chops <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	17,00 €
Lamb chops <i>with Djerba rice, tzatziki, Tunisian salad, home-made French fries, Harissa-Aioli</i>	17,50 €



Fish dishes

Linguine with seafood (spicy)	12,50 €
Shakshuka with seafood made of poached eggs (2 organic eggs) in a sauce made of tomatoes, chilli peppers and onions	12,50 €
Kolla de poisson Sea bream fillet, seafood, light tomato sauce, olives, peas and home-made French fries	15,80 €
Couscous (steamed) with sea bream fillet with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas	15,80 €
Sea bream fillet (grilled) with Djerba rice, Tzatziki, Tunisian salad, home-made French fries, Harissa-Aioli	16,00 €
Couscous (steamed) a la Maison Bleue with sea bream fillet and seafood, seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas	15,80 €

Mixed platters for two

Vegetarian platter with Breka, salad, various grilled vegetables, Halloumi, Hummus, grilled salad, Oumek horiya (carrot salad), couscous, tzatziki, home-made French fries and Harissa-Aioli	22,00 €
Grilled meat platter with grilled salad, Djerba rice, salad and home-made French fries, Harissa-Aioli, tzatziki and Hummus	36,00 €
Fish platter with sea bream fillet, moules, calamaretti and prawns, grilled salad, tzatziki, home-made French fries, Harissa-Aioli	38,00 €

Dessert

five different types of Tunisian pastries (home-made and not so sweet)	4,50 €
Creme de Noisette with various nuts	5,50 €

Extras

extra portion of bread	1,00 €
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Soft drinks

<i>Spreequell natural or classic</i>	0,2 l	2,40 €
	0,75 l	4,90 €
<i>Coca Cola, Coca Cola Zero,</i>	0,2 l	2,50 €
<i>Ginger Ale</i>	0,3 l	3,00 €
<i>BioZisch blood orange or raspberry-cassis</i>	0,33 l	3,50 €
<i>Kraft malt</i>	0,33 l	3,00 €
<i>Club Mate</i>	0,33 l	2,90 €

Juices

<i>fresh orange or carrot juice or mixed</i>	0,3 l	4,00 €
<i>home-made Tunisian lemon juice with fresh mint</i>	0,4 l	4,00 €
<i>home-made elderberry lemon juice spritzer</i>	0,4 l	3,80 €
<i>Apple, rhubarb, currant (or as a spritzer)</i>	0,4 l	3,80 €
<i>home-made Leban</i>	0,3 l	3,00 €
<i>home-made berry lemonade</i>	0,3 l	4,80 €
<i>home-made ice-tea</i>	0,3 l	4,80 €

Beer – alcohol-free

<i>Bitburger Pils</i>	0,33 l	3,20 €
<i>Hefeweizen beer</i>	0,5 l	4,50 €

Wine, Sparkling Wine

all wines, sparkling wine and aperitifs contain 0.0% alcohol and are Halal certified

<i>Mosquito</i>		5,00 €
<i>Hugo</i>		6,00 €
<i>Pomegranate Spritz</i>		6,00 €
<i>White wine: Le Petit Chavin, notes of apple & citrus, semi-dry, Bézier region - France</i>	0,2 l	6,00 €
	0,75 l	19,00 €
<i>Red wine: Tempranillo, notes of cherry, strawberry & mulberry, Valbuena de region Duero - Spain</i>	0,2 l	6,00 €
	0,75 l	19,00 €
<i>Rosé wine: Lussory Rosé, notes of various berries, dry, La Mancha region -Spain</i>	0,2 l	6,00 €
	0,75 l	19,00 €

Hot drinks

<i>Cappuccino</i>		3,00 €
<i>Americano</i>		2,30 €
<i>Espresso</i>		2,10 €
<i>Double Espresso</i>		2,90 €
<i>Flat White</i>		3,50 €
<i>Mocha with rose water</i>		3,00 €
<i>Pot of mocha for two</i>		5,50 €
<i>Hot chocolate</i>		3,50 €
<i>Fresh mint-ginger tea</i>		3,50 €
<i>Pot of green tea with fresh mint (optionally with pine nuts plus € 3.00)</i>		4,00 €
<i>Pot of black tea with fresh mint (optionally with pine nuts plus € 2.00)</i>		4,00 €