



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

## **Soup**

**Chorba Chiir** 5,50 €  
*traditional Tunisian soup with barley and lamb*

## **Appetizers**

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

**Baguette à la Tunisoise**, 4 slides with Harissa, olive oil, Slada Mechwiya, egg and Tuna 6,50 €

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

**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**

**Kafteji Plate** 10,50 €  
*with home-made French fries, Harissa Aioli, fried salad*

**Makrouna Harra** (spicy) 11,00 €  
*Tunisian noodles with chickpeas, tomatoes, green peas and carrots*

**Shakshuka vegetarian** 11,00 €  
*made of 2 poached eggs in a sauce made of tomatoes, chilli peppers and onions*

**Kolla vegan** (braised in a clay pot, Sahara style) 11,50 €  
*with various stewed vegetables, dried plums, home-made French fries*

**Djerba rice** (three times steamed) 11,00 €  
*with chard, coriander, parsley, raisins, chickpeas, peas, carrots, potatoes, tzatziki or alternatively as a vegan variant without tzatziki but with hummus*

**Couscous** (steamed) 11,50 €  
*with seasonal vegetables, pimentos, cinnamon-roasted onions, raisins, chickpeas*

**Vegetarian grilled plate** 11,50 €  
*with makali, haloumi, Djerba rice, grilled salad, tzatziki, home-made French fries and Harissa-Aioli*



## **Meat dishes**

<b>Kafteji Merguez</b> (grilled) <i>with grilled salad, home-made French fries, Harrissa-Aioli</i>	13,50 €
<b>Tajine Oasis</b> <i>with chicken and pickled lemons, with home-made bread or Djerba rice</i>	14,00 €
<b>Makrouna Harra</b> (spicy) <i>Tunisian noodles with chickpeas, tomatoes, beef, bay leaves and peppers</i>	15,50 €
<b>Shakshuka with Merguez</b> <i>made of 2 poached eggs in a sauce made of tomatoes, chilli peppers and onions</i>	13,50 €
<b>Couscous</b> (steamed) <b>with chicken</b> <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	14,00 €
<b>Chicken fillet</b> (grilled) <i>with Djerba rice, tsatsiki, home-made French fries, Harissa-Aioli and salad</i>	14,00 €
<b>Beef fillet strips</b> (grilled) <i>with Djerba rice, home-made French fries, Harissa-Aioli</i>	16,90 €
<b>Couscous</b> (steamed) <b>with beef</b> <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	15,50 €
<b>Kolla with beef</b> (stewed in a clay pot for 12 hours, Sahara style) <i>with various stewed vegetables, dried plums, home-made French fries</i>	16,90 €
<b>Couscous</b> (steamed) <b>Royal</b> <i>with merguez, beef, chicken, seasonal vegetables, pimentos, cinnamon-roasted onions chickpeas</i>	18,90 €
<b>Couscous</b> (steamed) <b>with lamb chops</b> <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	19,00 €
<b>Lamb chops</b> <i>with Djerba rice, tzatziki, Tunisian salad, home-made French fries, Harissa-Aioli</i>	19,00 €



## **Fish dishes**

<b>Linguine with seafood</b> (spicy)	14,00 €
<b>Shakshuka with seafood</b> made of 2 poached eggs in a sauce made of tomatoes, chilli peppers and onions	13,90 €
<b>Kolla de poisson</b> Sea bream fillet, seafood, light tomato sauce, olives, peas and home-made French fries	16,90 €
<b>Couscous</b> (steamed) <b>with sea bream fillet</b> with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas	16,00 €
<b>Sea bream fillet</b> (grilled) with Djerba rice, Tzatziki, Tunisian salad, home-made French fries, Harissa-Aioli	16,00 €
<b>Couscous</b> (steamed) <b>a la Maison Bleue</b> with sea bream fillet and seafood, seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas	17,50 €

## **Mixed platters for two**

<b>Vegetarian platter</b> with Breka, salad, various grilled vegetables, Halloumi, Hummus, grilled salad, Oumek horiya (carrot salad), couscous, tzatziki, home-made French fries and Harissa-Aioli	25,00 €
<b>Grilled meat platter</b> with grilled salad, Djerba rice, salad and home-made French fries, Harissa-Aioli, tzatziki and Hummus	40,00 €
<b>Fish platter</b> with sea bream fillet, moules, calamaretti and prawns, grilled salad, tzatziki, home-made French fries, Harissa-Aioli	40,00 €

## **Dessert**

<b>five different types of Tunisian pastries</b> (home-made and not so sweet)	4,50 €
<b>Creme de Noisette</b> with various nuts	5,50 €
<b>Mousse au Chocolat</b> on Moccasauce and berrys	6,90 €

## **Extras**

<b>extra portion of bread</b>	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	4,80 €
<i>home-made Tunisian lemon juice with fresh mint</i>	0,4 l	4,80 €
<i>home-made elderberry lemon juice spritzer</i>	0,4 l	4,80 €
<i>Apple, rhubarb, currant (or as a spritzer)</i>	0,4 l	4,20 €
<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

<i>Budweiser Czech Lager</i>	0,33 l	3,50 €
<i>Bitburger Pils (alcohol-free)</i>	0,33 l	3,20 €
<i>Hefeweizen beer (alcohol-free)</i>	0,5 l	4,50 €

## Aperitifs

<i>Cremant Brut, Domain de Moulin - Elsass., dry</i>	0,1 l	5,00 €
<i>Aperol Spritz</i>		6,00 €
<i>Pomegranate Spritz (also available as a non-alcoholic version on request)</i>		6,00 €
<i>Hugo (also available as a non-alcoholic version on request)</i>		6,00 €
<i>Gin Tonic - Bombay Gin</i>		7,00 €

## 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 €



## Wine by the glass red

*Montepulciano - Umbria Italy, dry, balanced, soft, powerful*

*Pinot Noir D'Oc Les Jamelles IGP, South France, dry* 0,2 l 6,00 €

*Syrah Pays D'Oc Les Jamelles IGP, South France, dry* 0,2 l 6,80 €

*Tempranillo (alcohol-free), notes of cherry, strawberry & mulberry, Valbuena de region* 0,2 l 6,50 €

*Duero - Spain* 0,2 l 6,00 €

## Wine by the glass white

*Grauburgunder QbA - Rheinhessen, dry, fruity*

*Riesling - Rheinhessen, dry, fresh* 0,2 l 6,00 €

*Le Petit Chavin (alcohol-free), notes of apple & citrus, semi-dry, Bézier region - France* 0,2 l 6,00 €

0,2 l 6,00 €

## Wine by the glass rosé

*Heitlinger Spätburgunder, Baden, dry, lush, fresh*

*Lussory Rosé (alcohol-free), notes of various berries, dry, La Mancha region -Spain* 0,2 l 6,00 €

0,2 l 6,00 €

## Sparkling Wine

*Cremant Brut, Domain de Moulin - Elsass.*

0,75 l 35,00 €

## Bottled Wine red

*Rioja Mesa Mayor Tempranillo DOC, Spain, Bodegas Covila 2015 - dry, very harmonious and intense, cherry and ripe berry aromas*

0,75 l 20,00 €

*Nero D'Avola Terre Normanne IGT, Sicily / Italy, Vedovato 2016 – almost black in the glass, scent of tobacco, cassis, berry liqueur, dark chocolate. Strong, berry, juicy on the palate, full-bodied*

0,75 l 22,00 €

*Mala Vida, Spain - Valencia Bodegas Antonio Arraex 2014 -dry, aromas of red fruits, from the grape varieties Cabernet Sauvignon, Syrah, Tempranillo and Monastrell. 8 months in oak barrels*

0,75 l 26,00 €

*Pinot Noir D'Oc Les Jamelles IGP, South France 2020 – dry, scents of wild berries mixed with floral tones and delicate hints of wood and vanilla. The palate is very complex and fruity, rich and long. It conveys aromas of crushed black berries, its tannins are coated and well integrated.*

0,75 l 24,50 €

*Syrah Pays D'Oc Les Jamelles IGP, South France 2020 - dry, aromas of wild berries (raspberry, red and black currant), spice and cinnamon notes and a hint of mint. On the palate it is very rich and fat, with a long and silky finish of rare complexity.*

0,75 l 23,50 €

*Tempranillo (alcohol-free), notes of cherry, strawberry & mulberry, Valbuena de region Duero - Spain*

0,75 l 19,00 €



## **Bottled Wine white**

<i>Riesling Kabinett</i> Haardter Herrenletten, Pfalz, wine cooperative Weinbiet 2015 - dry, racy, fresh, with perfectly integrated acidity, a little mineral, delicately fruity, round, juicy, fruit aromas	0,75 l	22,00 €
<i>Sancerre AC "Les Baronnes"</i> Henri Bourgeois, Chavignol/Fance, dry, mineral, fine, rich in finesse	0,75 l	44,00 €
<i>Weisser Burgunder</i> Rheinbessen, Johann Geil Erben 2016 - juicy, fruity, soft, pleasantly dry, pronounced creaminess, good flavor and freshness	0,75 l	26,00 €
<i>Le Petit Chavin (alcohol-free)</i> , notes of apple & citrus, semi-dry, Bézier region - France	0,75 l	19,00 €

## **Bottled Wine rosé**

<i>Heitlinger Spätburgunder</i> , Baden - dry, lush, fresh	0,75 l	23,00 €
<i>Malbec Rosé</i> L'Instant Côtes du Lot IGP Cahors – France / Chateau Vincens 2017, finely fruity, fresh Rosé, demi-sec produced, opulent fruit, especially strawberry aromas with simultaneous elegance	0,75 l	24,00 €
<i>Lussory Rosé (alcohol-free)</i> , notes of various berries, dry, La Mancha region -Spain	0,75 l	19,00 €