



All dishes are served with bread.

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 6,50 €
traditional Tunisian soup with barley and lamb

Appetizers

Casserole Tunisian 5,00 €
with chicken or vegetarian

Oysters fine de claire with lemon, one piece 4,00 €
3 pieces 9,90 €
6 pieces 18,50 €

Baguette à la Tunisoise, 4 slides with Harissa, olive oil, Slada Mechwiya, egg and Tuna 7,50 €

Breka, filled puff pastry pocket with an egg, potatoes, grilled salad - optionally with Tuna 9,50 € 9,00 €

Starter plate for two 12,00 €
Hummus, Oumek horiya (carrot salad), Tunisian salad, Mechwiya salad (grilled vegetables), beetroot - Hummus with yogurt, marinated sheep cheese and olives, Kafteji

Mussels in white wine sauce 14,90 €

Main courses - vegan or vegetarian

Kafteji Plate 14,00 €
with home-made French fries, Harissa Aioli, fried salad

Makrouna Harra vegan(spicy) 14,50 €
Tunisian noodles with chickpeas, tomatoes, green peas and carrots

Shakshuka vegetarian 14,50 €
made of 2 poached eggs in a sauce made of tomatoes, peppers and onions

Kolla vegan (braised in a clay pot, Sahara style) 14,90 €
with various stewed vegetables, dried plums, home-made French fries

Djerba rice (three times steamed) optionally vegan 14,50 €
with chard, coriander, parsley, raisins, chickpeas, peas, carrots, potatoes, tzatziki or alternatively as a vegan variant without tzatziki but with hummus

Couscous vegan (steamed) 14,90 €
with seasonal vegetables, pimentos, cinnamon-roasted onions, raisins, chickpeas

Vegetarian grilled plate 14,90 €
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, Harrissa-Aioli</i>	15,90 €
Tajine Oasis <i>with chicken and pickled lemons, with home-made bread or Djerba rice</i>	16,50 €
Makrouna Harra (spicy) <i>Tunisian noodles with chickpeas, tomatoes, beef, bay leaves and peppers</i>	17,00 €
Shakshuka with Merguez <i>made of 2 poached eggs in a sauce made of tomatoes, chilli peppers and onions</i>	15,90 €
Couscous (steamed) with chicken <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	16,50 €
Couscous (steamed) with Merguez <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	18,50 €
Chicken fillet (grilled) <i>with Djerba rice, tsatsiki, home-made French fries, Harissa-Aioli and salad</i>	17,50 €
Beef fillet strips (grilled) <i>with Djerba rice, home-made French fries, Harissa-Aioli</i>	21,50 €
Couscous (steamed) with beef <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	18,50 €
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>	18,90 €
Couscous (steamed) Royal <i>with merguez, beef, chicken, seasonal vegetables, pimentos, cinnamon-roasted onions chickpeas</i>	21,50 €
Couscous (steamed) with lamb chops <i>with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas</i>	24,00 €
Lamb chops <i>with Djerba rice, tzatziki, Tunisian salad, home-made French fries, Harissa-Aioli</i>	24,00 €



Fish dishes

Linguine with seafood (spicy)	16,90 €
Shakshuka with seafood made of 2 poached eggs in a sauce made of tomatoes, chilli peppers and onions	17,00 €
Kolla de poisson Sea bream fillet, seafood, light tomato sauce, olives, peas and home-made French fries	21,00 €
Couscous (steamed) with sea bream fillet with seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas	19,00 €
Sea bream fillet (grilled) with Djerba rice, Tzatziki, Tunisian salad, home-made French fries, Harissa-Aioli	19,00 €
Couscous (steamed) a la Maison Bleue with sea bream fillet and seafood, seasonal vegetables, pimentos, cinnamon-roasted onions, chickpeas	21,00 €

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, Harissa-Aioli and fried cauliflower	29,00 €
Grilled meat platter with grilled salad, Djerba rice, salad and home-made French fries, Harissa-Aioli, tzatziki, Hummus and fried cauliflower	48,00 €
Fish platter with sea bream fillet, moules, calamaretti and prawns, grilled salad, tzatziki, home-made French fries, Harissa-Aioli and fried cauliflower	48,00 €

Dessert

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

Extras

extra portion of bread	1,00 €
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Soft drinks

<i>Spreequell natural or classic</i>	0,2 l	2,90 €
	0,75 l	6,50 €
<i>Coca Cola, Coca Cola Zero,</i>	0,2 l	3,30 €
<i>Ginger Ale</i>	0,3 l	3,50 €
<i>BioZisch blood orange or raspberry-cassis</i>	0,33 l	4,00 €
<i>Kraft malt</i>	0,33 l	3,50 €
<i>Club Mate</i>	0,33 l	3,50 €

Juices

<i>fresh orange juice</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>Celtia (Tunisian Pilsner)</i>	0,25 l	3,50 €
<i>Budweiser Czech Lager</i>	0,33 l	3,90 €
<i>Bitburger Pils (alcohol-free)</i>	0,33 l	3,70 €
<i>Hefeweizen beer</i>	0,5 l	4,90 €
<i>Hefeweizen beer (alcohol-free)</i>	0,5 l	4,90 €

Aperitifs / Longdrinks

<i>Pernod</i>	4 cl	6,90 €
<i>Cremant Brut, Domain de Moulin - Elsass., dry</i>	0,1 l	6,00 €
<i>Aperol Spritz</i>		7,00 €
<i>Limoncello Spritz</i>		7,00 €
<i>Pomegranate Spritz (also available as a non-alcoholic version on request)</i>		7,00 €
<i>Hugo (also available as a non-alcoholic version on request)</i>		7,00 €
<i>Gin Tonic - Bombay Gin</i>		8,00 €
<i>Negroni / Negroni Spritz</i>		9,00 €
<i>Whisky Sour</i>		9,00 €
<i>Aperol Sour</i>		9,00 €

Hot drinks

<i>Mocha with rose water</i>		3,80 €
<i>Fresh mint-ginger tea</i>		4,00 €
<i>Pot of green tea with fresh mint (optionally with pine nuts plus € 3.00)</i>		5,00 €
<i>Pot of black tea with fresh mint (optionally with pine nuts plus € 3.00)</i>		5,00 €



Wine by the glass red

<i>Montepulciano - Umbria Italy, dry, balanced, soft, powerful</i>	0,2 l	6,50 €
<i>Pinot Noir D'Oc Les Jamelles IGP, South France, dry</i>	0,2 l	7,30 €
<i>Syrah Pays D'Oc Les Jamelles IGP, South France, dry</i>	0,2 l	7,00 €
<i>Magnifique , Tunesian Wine dry</i>	0,2 l	7,50 €

Wine by the glass white

<i>Grauburgunder QbA - Rheinhessen, dry, fruity</i>	0,2 l	6,50 €
<i>Riesling - Rheinhessen, dry, fresh</i>	0,2 l	6,50 €
<i>Magnifique , Tunesian Wine dry</i>	0,2 l	7,50 €
<i>Vin Orange, D'Oc Les Jamelles IGP - South France</i>	0,1 l	5,00 €

Wine by the glass rosé

<i>Heitlinger Spätburgunder, Baden, dry, lush, fresh</i>	0,2 l	6,50 €
<i>Magnifique , Tunesian Wine dry</i>	0,2 l	7,50 €

Sparkling Wine

<i>Cremant Brut, Domain de Moulin - Elsass.</i>	0,75 l	35,00 €
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Bottled Wine red

<i>Rioja Mesa Mayor Tempranillo DOC, Spain, Bodegas Covila - dry, very harmonious and intense, cherry and ripe berry aromas</i>	0,75 l	22,00 €
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<i>Nero D'Avola Terre Normanne IGT, Sicily / Italy, Vedovato – almost black in the glass, scent of tobacco, cassis, berry liqueur, dark chocolate. Strong, berry, juicy on the palate, full-bodied</i>	0,75 l	23,50 €
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<i>Mala Vida, Spain - Valencia Bodegas Antonio Arraez -dry, aromas of red fruits, from the grape varieties Cabernet Sauvignon, Syrah, Tempranillo and Monastrell. 8 months in oak barrels</i>	0,75 l	28,00 €
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<i>Pinot Noir D'Oc Les Jamelles IGP, South France – 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.</i>	0,75 l	26,00 €
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<i>Syrah Pays D'Oc Les Jamelles IGP, South France - 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.</i>	0,75 l	25,00 €
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<i>Magnifique Cuvee, Tunesian Wine dry</i>	0,75 l	28,00 €
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<i>Magnifique Vieux, Tunesian Wine dry</i>	0,75 l	32,00 €
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Bottled Wine white

<i>Riesling Kabinett Haardter Herrenletten, Pfalz, wine cooperative Weinbiel - dry, racy, fresh, with perfectly integrated acidity, a little mineral, delicately fruity, round, juicy, fruit aromas</i>	0,75 l	24,00 €
<i>Sancerre AC "Les Baronnes" Henri Bourgeois, Chavignol/Fance, dry, mineral, fine, rich in finesse</i>	0,75 l	48,00 €
<i>Weisser Burgunder Rheinhessen, Johann Geil Erben - juicy, fruity, soft, pleasantly dry, pronounced creaminess, good flavor and freshness</i>	0,75 l	28,00 €
<i>Magnifique White, Tunesian Wine dry</i>	0,75 l	28,00 €
<i>Vin Orange, D'Oc Les Jamelles IGP - South France</i>	0,75 l	34,00 €

Bottled Wine rosé

<i>Heitlinger Spätburgunder, Baden - dry, lush, fresh</i>	0,75 l	25,00 €
<i>Malbec Rosé L'Instant Côtes du Lot IGP Cabors – France / Chateau Vincens, finely fruity, fresh Rosé, demi-sec produced, opulent fruit, especially strawberry aromas with simultaneous elegance</i>	0,75 l	26,00 €
<i>Magnifique Rosé, Tunesian Wine dry</i>	0,75 l	28,00 €