

# im Café Wernbacher

With joy and passion, we, the Lazarte family, continue the tradition of Café Wernbacher.

Continue to enjoy the beloved breakfast from the traditional menu that have made Café Wernbacher a popular meeting place for so long.

Gradually, we will expand our offerings to include specialties from our homeland and take you on a flavorful journey.

Your LAZARTE family from Perú!



## **Appetizer**

## Causa Limeña

Mashed potatoes seasoned with Ají Amarillo (Peruvian chili paste) and fresh lime juice. Topped with avocado, shredded chicken breast, vegetables in mayonnaise and a selection of homemade sauces. (Cold dish) ACGL

10.90

### The Chef recommends

## Ceviche Clasico D.G.L.

Fresh fish bites marinated in freshly squeezed lime juice, peruvian chili paste, ginger, red onions, coriander.

Served with boiled sweet potato and Cancha (fried corn kernels) from Peru (cold dish).

19.90

Goes well with two hot, seasoned corn tortillas 2,80

## **Main Dishes**

#### Seco de Carne

Peruvian beef goulash, with vegetables. Served with rice and potatoes.

19,50

Plato Inka alternatively vegan •

Quinoa, rice, mote (Peruvian corn), chicken, beans, lettuce and avocado, marinated with a homemade sauce.

16,50

#### Tacos con carne

Corn tortillas filled with pico de gallo and beef in a Peruvian sauce.

Topped with grated cheese and coriander. G

3/4 pieces 18,90/21,90

Tacos con Pollo

alternatively vegan 🌢

Corn tortillas filled with pico de gallo and chicken or tofu in a Peruvian sauce.

Topped with grated cheese and coriander. 6

3/4 pieces 14,90/17,90

#### Wiener Schnitzel

Thinly pounded pork or turkey schnitzel, breaded and fried to a golden brown in the Viennese style. Served with parsley potatoes or fries, and lingonberry jam.

18

## **Sweets**

Arroz con Leche
Rice Pudding with Fruit Sauce

6,20

Cakes and pies showcased in the glass cabinet