

BATONI
RESTAURANT

**Assorted of Georgian
appetizers** **43,90€**

Phali, Badrijani, Zucchini

(ACGH)

Phali **14,50€**

assorted Georgian spreads (made of pumpkin, beets, spinach and green beans), served with homemade Georgian pita

(ACGH)

Badrijani **15,90€**

eggplant rolls stuffed with walnut filling

(GH)



Zucchini 14,50€

zucchini rolls stuffed with
cheese

(GH)



Cold smoked sturgeon . 22,50€

served with butter and toast bread

(ADG)

Beef tongue 15,90€

served boiled with horseradish
and homemade mayonnaise

(C)





Kholodets 17,90€

Beef, chicken breast, meat broth, onion, carrots, pepper, garlic. Served with horseradish, mustard and dark bread

(G)



Air-dried meat 27,80€

Three types of dried beef meat: classic, pistachio and black pepper

(H)

Bazhi 15,20€

cold appetizer of chicken in
walnut sauce

(H)



Herring 21,50€

Norwegian herring fillet, served
with baked potatoes and red
onions

(DG)



Assorted fresh vegetables and herbs ... 19,50€

tomatoes, cucumbers, bell peppers,
onion, radish, parsley, cilantro,
basil, dill



A rustic, light-brown ceramic bowl filled with a variety of pickled vegetables. It includes several long, green pickled cucumbers, a whole pickled garlic head, a pile of bright pink pickled cabbage, and three whole red cherry tomatoes. A small portion of a green herb salad is also visible. The bowl is set against a dark, textured background with a piece of grey fabric draped in the upper right.

**Assorted
pickled vegetables** .. 16,50€

cabbage, garlic, onion, jonjoli,
cucumbers, tomatoes

A rustic, light-brown ceramic bowl filled with an assortment of cheeses. It includes several triangular slices of white cheese, a pile of thin, yellow cheese ribbons, and a small bowl of dark, honey-glazed walnuts. The bowl is garnished with red and green grapes. A small portion of a green herb salad is also visible. The bowl is set against a dark, textured background with a piece of grey fabric draped in the upper right.

Assorted cheeses 22,50€

suluguni, adygei, kosichka cheese,
smoked suluguni, served with
caramelized walnuts, grapes and
honey

(GH)

A rustic, light-brown ceramic bowl filled with sliced suluguni cheese. The cheese is cut into several large, triangular slices. It is garnished with fresh green herbs and three whole red cherry tomatoes. The bowl is set against a dark, textured background with a piece of grey fabric draped in the upper right.

Suluguni 19,50€

sliced suluguni cheese, served
with tomatoes and fresh herbs

(GH)



Red salmon caviar **65,50€**
100 g

served with toast and butter

Black beluga caviar **150,00€**
100 g

served with toast and butter

Pike caviar **63,50€**
100 g

served with toast and butter

(ADG)

**Chicken pâté
with cherry sauce. 15,90€**

Chicken liver pâté served with
croutons and cherry sauce.

(AC)



Acecili 15,50€

baked eggplant appetizer with
walnut sauce, fresh herbs and
pomegranate seeds

(H)



Ukha 11,50€

salmon and sturgeon fish soup (D)

Kharcho 11,90€

spicy soup with veal, rice and traditional Georgian spices (L)

Chikhirtma 10,50€

Chicken breast broth with onions, butter, eggs, flour, vinegar, garlic, salt and spices (CG)

Borsch 11,90€

traditional Ukrainian borscht with veal meat, served with sour cream, bacon spread with garlic and dark bread (AGL)



Salad with beets 18,90€

green salad mix with beef tongue and beetroots, marinated red onion, goat cheese, sunflower seeds with honey mustard dressing

(GM)



Georgian salad 14,50€

traditional Georgian salad made of fresh tomatoes, cucumbers, red onion with fresh herbs and walnut sauce

(H)



Olivier with shrimps . . . 17,90€

salad of boiled potatoes, carrots, eggs, pickles, onions, with shrimps, seasoned with homemade mayonnaise

(BCM)



**Salad with salmon
and avocado** **19,90€**

salad mix with avocado, salmon, tiger
prawns, orange, seasoned with light
citrus sauce, with pine nuts

(BDE)

Olivier with tongue **16,50€**

salad of boiled potatoes, carrots,
eggs, pickles, onions, boiled
tongue, seasoned with homemade
mayonnaise

(CG)

**Warm salad
with veal meat** **18,90€**

warm beef tenderloin, arugula,
paprika, dried and fresh tomatoes
seasoned with balsamic pesto and
dried black olives

(GH)

**Adzharian
khachapuri**

17,50€

tender dough stuffed with
suluguni cheese and egg yolk

(ACG)

**Megrelian
khachapuri**

17,50€

tender dough with suluguni
cheese inside and outside

(ACG)

**Imeretian
khachapuri**

16,50€

tender dough stuffed with
suluguni cheese

(ACG)



**Khachapuri
with truffle** 21,50€

tender dough stuffed with
suluguni cheese with truffles

(ACG)



**Khachapuri
with spinach** 18,40€

tender dough stuffed with
suluguni cheese with spinach

(ACG)



Kubdari 21,50€

traditional Georgian pie with veal
meat

(ACG)

**Cheburek
with veal** 15,90€

unleavened dough filled with
juicy minced veal meat

(A)

**Cheburek
with lamb meat** 16,90€

unleavened dough filled with
juicy minced lamb

(A)

Mama khinkali 23,50€

large khinkali filled with 5 traditional khinkali with broth and butter

(ACG)



Khinkali with cheese 13,50€

bags of dough stuffed with suluguni cheese and butter

(ACG)

Khinkali with lamb meat 14,50€

bags of dough filled with broth and lamb meat

(AC)



Khinkali with meat . 13,50€

bags of dough filled with broth and minced meat of veal and pork

Khinkali with veal meat 14,50€

bags of dough filled with broth and veal meat

(AC)



**Mini khinkali
in mushroom sauce . 15,50€**

little pastry bags filled with
veal, pork and broth served in a
creamy mushroom sauce

(ACG)

**Mini khinkali
in cheese sauce 15,50€**

small pastry bags filled with
veal, pork and broth served in a
creamy cheese sauce

(ACG)

**Duck breast
with wine pear 19,50€**

Duck breast prepared by the
souse vide method, served with
pear, spiced in red wine. Served
with currant sauce (FG)



Tolma 17,50€

grape leaves stuffed with minced
veal and rice served with sour
cream garlic sauce (CG)



Tabaka chicken 19,50€

chicken, baked until golden
brown under pressure, served
with a garnish of lettuce leaves
and adjika sauce (AH)



Shkmeruli 21,90€

baked chicken in garlic cream
sauce with dill (CGM)



Chashushuli 19,80€

veal stewed with tomatoes and Georgian spices served with mashed potatoes

(G)



Ojakhuri with veal .. 19,90€

hot frying pan with pieces of veal and potatoes seasoned with Georgian spices

Ojahuri with chicken 17,90€

hot pan with chicken pieces and potatoes seasoned with Georgian spices



Julienne 14,50€

Champignon mushrooms, chicken fillet, onions, sour cream sauce, baked cheese.

(AG)

Plov 22,50€

oriental dish of rice and lamb



Lobio 15,50€

boiled beans with sautéed onions, seasoned with Georgian spices, served with jonjoli and pickled cabbage

(L)



Abkhazura 17,90€

Veal, pork, pork mesh, onion,
butter, garlic, Georgian spices,
pomegranate

(L)

**Sturgeon in creamy
caviar sauce** 23,50€

baked sturgeon in creamy caviar
sauce, served on hot ketsi

(DG)

Wiener schnitzel 19,70€

Classic Wiener schnitzel, served with
potato salad

(C)

Ajapsandali 16,50€

stewed vegetables seasoned with
Georgian spices

Lamb chops 31,90€

served on pita bread with red onion and satsebeli sauce.

(A)

Veal on the bone 31,50€

served on pita bread with red onion, green salad garnish and satsebeli sauce

(A)

Chicken shashlyk 18,50€

juicy boneless chicken thigh, served on pita bread with red onion and satsebeli sauce

(A)



Chicken kebab

19,90€

served on pita bread, with red onion and satsebeli sauce

(A)



Veal kebab

22,90€

served on pita bread, with red onion and satsebeli sauce

(A)



Pork shashlyk

18,50€

tender pickled pork neck, served on pita bread with pickled onions and satsebeli sauce

(A)



A wooden board with two long, grilled lamb kebabs on a piece of pita bread. Next to them is a small black bowl of red satsebeli sauce and a pile of sliced red onions with red chili flakes. In the background, there are fresh ingredients: a whole garlic bulb, two red tomatoes, and some green herbs.

Lamb kebab 22,90€

served on pita bread, with red onion and satsebeli sauce

(A)

A large wooden platter filled with various meats: lamb chops, veal on the bone, chicken barbecue, and veal lula. It is garnished with pickled pink onions, fresh green herbs, and red chili flakes. Four small black bowls containing different sauces (red, green, and two dark ones) are arranged in the center. Grilled potatoes and vegetables are at the bottom. The platter is served on a large piece of pita bread.

Assorted meat Batoni 139,50€

lamb chops,
veal on the bone,
chicken barbecue,
veal lula,
chicken lula,
grilled vegetables, potatoes,
served on pita bread with red onion, sauces satsebeli, adjika, tkemali

(AG)



Sturgeon shashlyk..... 25,90€

served with green salad and narsharab
sauce

(D)



Salmon shashlyk 22,90€

served with green salad and narsharab
sauce

(D)



A top-down view of a restaurant menu featuring three dishes. The top right shows a whole grilled trout on a black plate with a green salad, a small bowl of dark sauce, and a lemon half. The center features a large wooden platter with salmon fillets, trout, potatoes, vegetables, and three small bowls of sauce. The bottom left shows a grilled black sea flounder on a blue plate with potatoes and a lemon wedge. The background is dark with scattered salt and herbs.

Grilled Trout 15,90€

Trout, mix salad leaves,
narsharab

(F)

Assorted fish Batoni 139,50€

Sturgeon fillet shashlik, salmon
fillet shashlik, grilled trout,
grilled flounder, grilled
vegetables, mixed salad, served
with three sauces (Narsharab,
Tkemali, Tar-Tar sauce)

(FG)

Black sea flounder on grill 25,90€

Grilled Black Sea flounder served
with potatoes and Narsharab
sauce.

(D)



Bread

Shoti	(AC)...	4,50€
traditional Georgian bread		
Shoti made of rye flour	(AC)...	4,90€
Lavash	(A)...	3,90€
Borodino	(AC)...	3,00€
Gluten free bread	(F)...	2,50€

Sauces

Satsebeli		3,50€
Adjika		3,50€
Tkemali		3,50€
Narsharab		3,50€
Creamy garlic	(CG)...	3,50€



Side dishes

Mashed potatoes (G)... 6,90€

Mashed potatoes with truffle (G)... 7,50€

Potatoes in farmers style 7,50€

Grilled vegetables 12,50€

French fries 5,50€

Sweet potato fries 5,90€

Rice 5,50€

Young potatoes with dill (GL)... 8,50€

Young potatoes fried in oil with garlic and dill



Honey cake "Medovik" .. 9,50€

honey cakes with sour cream

(ACGH)

Baklava 9,50€

traditional Georgian dessert with
honey and walnuts

(ACGH)

"Napoleon" cake 9,50€

dessert based on puff pastry
with a delicate vanilla cream

(ACG)



**Matsoni with homemade
Georgian jam 9,50€**

dessert based on a fermented milk
product with the addition of homemade
jam - white cherry, walnut or fig (GH)

Chocolate cake 9,90€

Dessert based on chocolate biscuit,
cream and icing

(ACGH)



Assorted homemade Georgian jam 2,50€
100g



Coffee

Ristretto		3,20
Espresso		3,50
Americano		4,00
Latte	(G)	4,80
Cappuccino	(G)	4,30
Doppio		5,20
Lungo		4,00
Melange	(G)	4,00
Irish coffee	(With whisky) (G)	6,90
Flat White	(G)	5,50
Hot Chocolate	(G)	4,90

Tea

English breakfast	5,80
Fresh mint	5,80
Fruit tea	5,80
Georgian tea	5,80
Earl Grey	5,80
Grüner tea	5,80
Grüner tea with thyme	5,80
Chamomile tea	5,80
Herbal tea	5,80
Peppermint tea	5,80
Thyme tea	5,80

Soft drinks

Vöslauer still	0,33	4,50
Vöslauer carbonated	0,33	4,50
Vöslauer still	0,75	6,50
Vöslauer carbonated	0,75	6,50
San Pellegrino	0,75	8,50
Acqua Panna	0,75	8,50
Borjomi	0,5	5,50
Juice Rauch		
Strawberry 100%	0,2	4,50
Juice Rauch		
Multivitamin 100%	0,2	4,50
Juice Rauch		
Franz Josef Apple	0,2	4,50
Juice Rauch Franz		
Josef Orange 100%	0,2	4,50
Tomato juice	0,2	4,00
Fevertree Premium		
Indian Tonic Water	0,2	4,50
Fevertree Ginger Ale		
Tonic	0,2	4,50
Le Tribute Tonic Water	0,2	4,50
Fanta	0,33	4,50
Sprite	0,33	4,50
Coca Cola	0,33	4,50
Coca Cola Zero	0,33	4,50
Red Bull	0,25	4,80
Red Bull Zero	0,25	4,80

Drinks

Raspberry soda	0,3	2,50
Raspberry soda	0,5	3,80
Lemon soda	0,3	2,50
Lemon soda	0,5	3,80

Soft drinks

Mango lemonade . . . 0,35	8,00€
Mango Puree / Lemon / Sugar / Mint / Soda	
Strawberry Lemonade 0,35	8,00€
Strawberry / Lemon / Passion Fruit Syrup / Mint / Soda	
Non-alcoholic Mojito 0,35	8,00€
Soda / Lime / Mint / Sugar	
Bambl Coffee 0,35	8,00€
Espresso / Orange Juice / Salted Caramel Syrup	
Espresso Tonic 0,25	8,00€
Espresso / Tonic	
Virgin Mary 0,25	8,00€
Worcester / Sweet Chili / Lemon / Tomato Juice	
Ayran 1,00 (G)	11,50€
Kefir / Soda / Dill / Lemon / Salt	
Sangrita 1,00 (L)	27,00€
Tomato Juice / Orange Juice / Worcester / Tabasco / Seltzer / Lime Juice	
Georgian lemonade 0,50	5,50€
Pear / Estragon / Feijoa	
Compote 1,00	12,50€
Pear / Estragon / Feijoa	

Beer

Pilsner Urquell	(A) 0,3	4,80
Pilsner Urquell	(A) 0,5	5,50
Hirter morchl	(A) 0,3	5,20
Hirter morchl	(A) 0,5	6,00
Georgian beer (Zedazeni)	(A) 0,5	5,50
Heineken non-alcoholic	(A) 0,33	5,50

Gin

Hendricks Gin 41,4% Vol	4 cl	10,00
Mare Gin 42,7% Vol	4 cl	12,00
Tanqueray Gin 43,1% Vol	4 cl	6,00
Tanqueray Nº TEN Gin 47,3% Vol	4 cl	8,00

Снасна

Chacha Silver 43% Vol	4 cl	6,50
Chacha Gold 43% Vol	4 cl	6,80

Cognac

Hennessy XO 40% Vol	4 cl	37,00
Hennessy VSOP 40% Vol	4 cl	12,00
Remy Martin VSOP 40% Vol	4 cl	12,00
Remy Martin VS 40% Vol	4 cl	8,50
Sarajishvili XO 40% Vol	4 cl	25,00

Whiskey

Glenmorangie Malt 18 Years 43% Vol	4 cl	29,00
Glenmorangie Astar 43% Vol	4 cl	19,50
Glenmorangie 10 40% Vol	4 cl	12,00
Chivas Regal 18 Y 40% Vol	4 cl	15,00
Chivas Regal 12 Y 40% Vol	4 cl	12,00





Vodka

Ciroc Vodka 40% Vol	4 cl	8,00
Grey Goose Vodka 40% Vol	4 cl	9,90
Belvedere 40% Vol	4 cl	9,90
Finlandia 40% Vol	4 cl	6,50

Rum

Diplomatico Reserva Exclusiva 40% V.Canister	4 cl	10,00
Diplomatico Rum Planas 47% Vol	4 cl	6,80

Tequila

Curado Tequila Blue Avage 40% Vol	4 cl	9,50
Curado Tequila Cupreata 40% Vol	4 cl	9,50
Curado Tequila Espadin 40% Vol	4 cl	9,50

Liqueurs / Aperitifs

Caffo Vecchio Amaro Del Capo 35% Vol	4 cl	6,00
Caffo Limoncino Dell Isola 30% Vol	4 cl	5,00
Bonanto Aperitivo 22% Vol	(O,G) 4 cl	5,00
Aperol Barbieri 11% Vol	(O) 4 cl	5,20
Averna Krauterlikök 29% Vol	4 cl	4,80
Campari 25% Vol	4 cl	4,80

Aperitif cocktails

Aperol Spritz (0) ... 180ml **12,00**
Aperol / Prosecco

Aperol Spritz Mango (0) ... 200ml **13,00**
Aperol / Mango / Prosecco

Hugo 170ml **10,00**
Prosecco / Elderberry syrup / Mint / Lime / Soda

Lillet Rose spritzer 200ml **10,00**
Lillet rose / Tonic / Mint

White spritz 200ml **7,00**
White wine / Soda

Campari Soda 140ml **8,00**
Campari / Soda

Campari Orange 150ml **9,00**
Campari / Orange juice



Cocktails

Batoni	250ml	14,50
Chacha / Kilanter / Pepper / Lemon / Easy Foam / Soda		
Gin Tonic	250ml	12,50
Gin / Tonic / Lemon		
Gin Garden	250ml	12,00
Gin / Elderberry Syrup / Cucumber / Lemon / Prosecco		
Petruchio Sour	280ml	12,00
Gin / Aperol / Lemon / Sugar / Easy Foam		
Negroni	120ml	12,00
Gin / Vermouth / Bitter		
Porn Star Martini	180ml	18,00
Vodka / Maracuja / Lemon / Sugar / Prosecco		
Espresso Martini	150ml	12,00
Vodka / Espresso / Coffee Liqueur / Sugar		
Bloody Mary	(DL) 300ml	16,00
Vodka / Werchester / Tomato Juice / Lemon / Celery / Tabasco		
Daiquiri	150ml	12,00
White rum / Sugar / Lime		
Strawberry Daiquiri	170ml	14,00
White Rum / Sugar / Lime / Strawberry puree		
Mojito	300ml	13,00
Rum / Soda / Lime / Mint / Sugar		
Strawberry Mojito	200ml	15,00
Rum / Soda / Lime / Mint / Sugar / Strawberry puree		
Pina Colada	(G) 200ml	14,50
Rum / Malibu / Cream / Pineapple juice		
Margarita	110ml	12,00
Silver Tequila / Triple Sec / Lime / Sugar		
Margarita Passion Fruit	130ml	14,00
Silver Tequila / Triple Sec / Lime / Maracuja		
Whiskey Souer	100ml	12,00
Whiskey / Sugar / Lemon / Easy Foam		
Old Fashioned	100ml	12,00
Whisky / Sugar / Angostura		
Brandy Souer	110ml	13,50
Cognac / Sugar / Lemon / Easy Foam		
Wecker	110ml	13,50
Coffee / Cognac / Cola / Lemon		
Mulled wine with White wine	200ml	10,00
White wine / Lemon / Orange / Honey / Cinnamon / Clove / Anise spice		
Mulled wine with Red wine	200ml	10,00
Red Wine / Lemon / Orange / Honey / Cinnamon / Clove Spice / Anise Spice		
Grog with Rum	200ml	10,00
Rum / Lemon / Sugar / Spices / Cinnamon / Clove Spice / Star Anise Spice / Black Tea		

Allergens

- (A) Cereals containing gluten
- (B) Crustaceans
- (C) Egg
- (D) Fish
- (E) Nuts
- (F) Soy
- (G) Milk or lactose
- (H) Nuts
- (L) Celery
- (M) Mustard
- (N) Sesum
- (O) Sulfur oxides & sulfites
- (P) Lupine
- (R) Molluscs

The list with the allergens of our products has been prepared to the best of our knowledge based on information from our suppliers. Please talk to our staff about your allergies. We will be happy to advise and inform you to make your stay the best possible.

Allergens according to LMIV 1169/2011