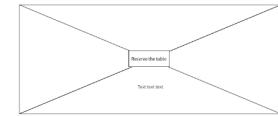


**Main page**

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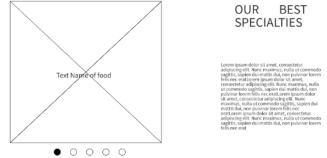
Reserve the table  
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**ABOUT US**



Text here of food

**OUR BEST SPECIALTIES**

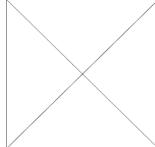


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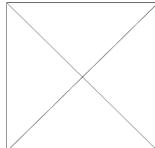
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Reserve the table

**ABOUT US**



The name and the concept of the restaurant is inspired by the famous German writer and one of the founders of August Strindberg's plays, Bertolt Brecht. The name "Lederhosen" refers to an interpretation of traditional German culture and better days that have passed, looking to modernize classic German culture.

At Lederhosen Concept, we offer a variety of traditional German dishes, including sausages, pretzels, and dumplings, along with a selection of local beer. We also offer a range of international dishes, including Italian, French, and Asian cuisines.

For the summer months, there's also a cozy garden terrace hidden from the main entrance.

At Lederhosen Concept is presented with a slightly different atmosphere than other German restaurants. It's a place where you can feel the warmth and friendliness of the German people, while still maintaining a sense of modernity and elegance.

One of the special types of the German wine is Riesling, which is known for its sweet and fruity flavor. It's perfect to pair with our food, but it may also be suitable to drink on its own.

Address: Karmannstrasse 4 35147 Tulln, Austria

Phone: +43 2244 555555

Email: info@lederhosenconcept.at

Opening hours: Mon-Sat: 12:00 - 22:00, Sun: Close

**Food**



**Drinks**



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Phone Address Email Opening hours

Address: Karmannstrasse 4 35147 Tulln, Austria

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**Social**





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Our special Collection of Georgian Wines

Georgia is the birthplace of wine. The oldest residual evidence of winemaking was found on remains of 8000-year-old grapevines in Georgia. The word "wine" originates from the word used for wine fermentation, maturation, and storage.

In 2013 UNESCO added the Qvevri wine-making technique to its catalog of humanity's intangible cultural heritage.

The white wines, fermented in Qvevri with their skins for months, resulting in powerful tannins and complex aromas.

In Georgia, there are more than 500 endemic grape varieties, most of them are forgotten and will rarely find them in the vineyards of small wineries and family cellars. The third collection of wine people "Georgian Wine" presents some of the most interesting and unique varieties and introduce them to wine lovers and enthusiasts.



This remarkable picture was taken in 1881.  
© National Library of France (Bnf)

### Drink Menu

**Red Wine**

Saperavi Marani Dry	€ 6,00/24,00
Kindzmarauli 2018 Chateau Greni Ssemi sweet	€ 8,00/25,00
Mukuzuri 2017 Chati Winery Dry	€ 9,00/38,00
Shenkvechi 2018 Chateau Mukhrani Dry	€ 39,00
Saperavi Reserve 2014 Dugdash Winery Dry	€ 39,00

**RED QVEVRI WINES**

Saperavi 2020 Pajavi Valley 3 Terraces of Qvevri *	€10,00/48,00
Demikhvuli by Nikoloz Chochishvili 2020 Wine People**	€11,00/52,00
Saperavi 2019 Abdushelishvili Marani	€50,20
Saperavi 2020 (Mukuzuri) Chateau Marani	€56,00

\* "Wine Project" is a project that gets people to understand the need to use small terraced environments from different regions of Georgia to help the wine industry has been saving the "terraced wine" collections from being lost. It is the first wine type of Georgian gastronomy.

\*\*Terraces is used for fermentation, flared-out terraces are used for the aging and maturing of wine. Wine must be stored in terraces to achieve the best flavor and aroma, for maximum intermission.

Phone: +375 29 051 515  
Address: Tereshchenko 4 (214) Tbilisi, Georgia, Kartli, Estonia  
Email: [reserv@georgianwinehome.ee](mailto:reserv@georgianwinehome.ee)  
Opening hours: Mon - Sat: 12:00 - 22:00; Sun: Close

**Social**



The screenshot shows a website layout. At the top, there's a navigation bar with links for Home, Food, Drink, About us, and Contact us. Below the navigation is a large, light-colored rectangular area containing a stylized logo consisting of two overlapping triangles forming a square-like shape, with the word "VIDEO" centered inside. The bottom section of the page features a footer with contact information: Place, Address, Email, and Opening hours on the left, and icons for YouTube, Instagram, and Facebook on the right.

**Food**

Home Food Drinks About us

Our special Collection of Georgian Wines and signature Sočateli.

Learn more about our wine collection and our signature Sočateli.

Georgian culture has a distinct character while bearing some similarities with various national cuisines. The traditional Georgian cuisine or Georgian gastronomy is a unique blend of various influences, making it a complex yet harmonious combination of flavors and textures. Georgian cuisine is known for its use of local ingredients, such as fresh vegetables, herbs, and spices, which are often used in various ways, such as pickling, fermenting, or roasting. The use of wine and beer is also a significant part of Georgian cuisine, particularly in the form of Sočateli (fermented grape juice). The traditional Georgian dishes include khachapuri (cheese bread), adjaruli khachapuri (cheese bread with adjika), khinkali (dumplings), and various stews like kharcho and chashushuli. These dishes are often served with bread, pickles, and various condiments. Georgian desserts include sočateli, khechuli (a type of cake), and various fruit-based desserts like mtsvadi (peach jam). The cooking style in Georgia is characterized by the use of wood-fired ovens and traditional methods, resulting in rich, flavorful, and aromatic dishes. Georgian cuisine is a reflection of the country's history, culture, and natural resources, and it continues to evolve and inspire new generations.

### Food Menu

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**Food**

Home Food Drinks About us

Georgian Food

Georgian cuisine has a distinct character while bearing some similarities with various national cuisines. The traditional Georgian cuisine or Georgian gastronomy is a unique blend of various influences, making it a complex yet harmonious combination of flavors and textures. Georgian cuisine is known for its use of local ingredients, such as fresh vegetables, herbs, and spices, which are often used in various ways, such as pickling, fermenting, or roasting. The use of wine and beer is also a significant part of Georgian cuisine, particularly in the form of Sočateli (fermented grape juice). The traditional Georgian dishes include khachapuri (cheese bread), adjaruli khachapuri (cheese bread with adjika), khinkali (dumplings), and various stews like kharcho and chashushuli. These dishes are often served with bread, pickles, and various condiments. Georgian desserts include sočateli, khechuli (a type of cake), and various fruit-based desserts like mtsvadi (peach jam). The cooking style in Georgia is characterized by the use of wood-fired ovens and traditional methods, resulting in rich, flavorful, and aromatic dishes. Georgian cuisine is a reflection of the country's history, culture, and natural resources, and it continues to evolve and inspire new generations.

### Food Menu

**Soup**

Rhinočioup	€3
beer boiling_mani kavatsi, chili, coriander	

**Starters**

Cats - Selection of 6 Georgian starters on a wooden platter (for sharing, for 4 persons)

Each starter can be ordered separately as well	€40
Georgian cold	€3
Georgian Cheese	€4
Minty cold cream cheese with mint	€5
Kutabiani (chicken liver & hearts with mustard)	€6
Fried car of pheasant (vegan)	€3
Khinkali (beef phat) (vegan)	€5
Bacon & ham (vegan)	€3
Rohi caprak (sheep tongue)	€6
Eggplant rolls with walnut stuffing (4 rolls, vegan)	€9

\*phat - mixed vegetables with onions and spices

Cheese Sticks	€9,50
Georgian cheese sticks with (mixed paprika & ajvar dip)	

**Salads**

Georgian salad	€3,00
Traditional salad of cucumbers, tomatoes, onions, fresh salad, ground walnuts (vegan)	
Fried eggs with green adjika	€3,00
Fried eggs from mixed beans (vegan)	
Khinkali salad	€3,00/2,00
Fried meatballs with potato and cheese (vegan)	
Chicken Sandwich	€3,00
Fried ham sandwich (bacon, melted chicken, onions, Georgian cheese, baked paprika sauce, tomatoes)	

**Stone oven**

Ajarian khachapuri	€3,00
Boiled khachapuri with cheese, butter and egg yolk (6)	
Imiredi khachapuri	€3,00/2,00
Fatherland cheese (4)	
Lobiani	€3,00/2,00
Fatherland with melted beans (vegan)	
Khinkali salad	€3,00/2,00
Fatherland with potato and cheese (4)	
Chicken Sandwich	€3,00

**Main course**

Rhinoči	€3,00
Georgian 4 rollings with beef and wild mix	
Gewürzten Kebab (vegan)	€3,00
Fried green beans in tomato and red wine sauce as Georgian specialties. Served with corn tortilla (vegan)	
Shkmeruli	€3,00
Chicken in a creamy garlic sauce. Comes with home baked Georgian bread	
Chapuli-ketli	€3,00
Slow-cooked lamb in a white wine sauce with tulsi leaves and fresh carrots, all in a ceramic, perfectly cooked fillets	
Salmon with pomegranate sauce	€3,00
Fried salmon, sun-dried tomatoes, olive oil, pomegranate sauce	
Beef Khashla & Barli	€3,00
Fried beef in tomato and saffron sauce with Georgian spices. Served by a spicy cream with cheese	

**Dessert**

Pumpkin (khinkali-style dumplings)	€3,00
Vanilla	€3,00
Vanilla with raspberries	
Pompa (delicious)	€3,00
Vine Yer	€3,00
Combination of 2 traditional desserts: Pekmezchi and...	

**Sides**

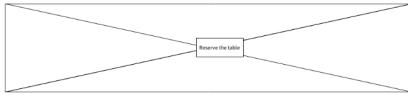
Pekmezchi (khinkali-style dumplings)	€3,00
Khinkali	€3,00
Breadfries	€3,00
Fried meatballs with cheese	€3,00
Minced salad (tomato, radish, adjika)	€3,00
Cherry sauce (Burmali style)	€3,00
Baked paprika and olive dip	€3,00
Green adjika (stir-fry)	€3,00

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Contact us

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<input type="radio"/> Male	<input type="radio"/> Female	<input checked="" type="radio"/> Enter your gender

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### FIND US



Phone: +372 5800 5171  
Address: Kentmanni 4 10141 Tallinn, Harju County, Estonia  
Email: reservations@leidsevalge.ee

Monday 12:00 - 22:00  
Tuesday 12:00 - 22:00  
Wednesday 12:00 - 22:00  
Thursday 12:00 - 22:00  
Friday 12:00 - 22:00  
Saturday 12:00 - 22:00  
Sunday 12:00 - 22:00

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Phone: +372 5800 5171  
Address: Kentmanni 4 10141 Tallinn, Harju County, Estonia  
Email: reservations@leidsevalge.ee  
Opening hours: Mon - Sat: 12:00 - 22:00, Sun: 08:00

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