Every Wed. & Fri. there is a small dessert on the house



22nd July 2024-26th July 2024
MONDAY TO FRIDAY 12 - 4PM

Businesslunch 12,90 €

Monday

Minced beef steak with paprika cream sauce & chips A1,G,N,O
VEGETARIAN Salad bowl with cucumber, tomato, olives, peppers & baked courgettes A1,G,O
VEGETARIAN Oven-fresh tarte flambée with sour cream, spinach leaves & gorgonzola A1,G

Chuesday

Königsberger meatballs with caper sauce, pea vegetables & jacket potatoes $_{A1,G,N,O}$ VEGETARIAN Garden salad bowl with avocado, nectarines, cucumber, tomato, radish & fried egg $_{A1,C,G,N,O}$

Oven-fresh tarte flambée with sour cream, bacon, onions & cheese A1,G,3

Wednesday

VEGETARIAN Poached eggs on creamed spinach with truffled mashed potatoes & hollandaise sauce Al.N

Caesar salad with fried chicken & croutons Al,G

VEGETARIAN Oven-fresh tarte flambée with sour cream, mild peppers & mozzarella A1,G,N,O

Thursday

Stuffed peppers on vegetable rice with ajvar A1,C,G,N,O
Baked pollack fillet with cucumber salad in sour cream & dill A1,N,O
VEGETARIAN Oven-fresh tarte flambée with sour cream, peach, goat's cheese & red onions
A1,G,2



Beef and vegetable goulash with sour cream & buttered noodles $_{
m AI,G}$ VEGETARIAN Market-fresh leaf salad in citrus vinaigrette with mozzarella, capers, carrots & croutons $_{
m AI,G,N,O}$

VEGETARIAN Oven-fresh tarte flambée with sour cream, tomato, mozzarella & arugula A1,G

* BEI FRAGEN ZU INHALTSSTOFFEN UND ALLERGENEN STELLEN WIR IHNEN GERNE EINE DETAILLIERTE KARTE ZUR VERFÜGUNG

Tischlein Deck Dich