

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

Business Lunch

02nd September 2024 - 06th September 2024

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Roasted beef strips with onions, cucumber in cream sauce, rosemary potatoes & fresh cress
A1,G,N,O

VEGETARIAN Romaine lettuce hearts in parmesan dressing, sautéed mushrooms & croutons
A1,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, pumpkin & cheese A1,D

Tuesday

Turkey steak in cream sauce with market vegetables & French fries A1,C,G,N,O

VEGETARIAN Salad bowl with cottage cheese, egg, tomato, cucumber, potato wedges & sour cream A1,C,G,N,O

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

Wednesday

VEGETARIAN Spaghetti in pistachio pesto, sun-dried tomatoes, arugula & Grana Padano
A1,C,G,N,O

Sautéed chicken breast strips on summer salad & croutons A1,C,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, red onions, peppers, olives & cheese A1,G,N,O

Thursday

Roast turkey with sweet mustard, pretzel chip & roast potato A1,G,N,O

VEGETARIAN Garden salad with fried vegetarian dumpling, tomatoes & cucumber A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, BBQ oyster mushrooms & cheese
A1,G,O

Friday

Boeuf Bourguignon with carrot vegetables & butter noodles A1,C,G,N,O

VEGETARIAN Garden salad with goat's cheese, tomato, cucumber, pistachios & dates A1,O

VEGETARIAN Oven-fresh tarte flambée with hummus, spicy sauce, oven vegetables & cheese
A1,G,N

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

Tischlein X Deck Dich