

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

# Business Lunch

16th September 2024 - 20th September 2024

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

## Monday

Roast beef fresh from the oven, remoulade sauce & rosemary potato A1,C,G,N,O

**VEGETARIAN** Romaine lettuce hearts with pumpkin ravioli & buckwheat and bean salad A1,N,O

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

## Tuesday

Stuffed veal breast with cream sauce, pea vegetables & jacket potatoes A1,C,G,N,O

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

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

## Wednesday

Spaghetti with Bolognese sauce & Grana Padano A1,C,G,N,O

**VEGETARIAN** Grilled cheese with nut-rosemary-honey topping on summer salad & buttered croutons A1,C,G,N,O

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

## Thursday

Chicken breast fillet with chickpea-vegetable-curry & basmati rice A1,G,N,O

**VEGETARIAN** Garden salad in honey-balsamic dressing with fried vegetable dumplings A1,G,N,O

**VEGETARIAN** Oven-fresh tarte flambée with sour cream, three types of cheese, Brie, goat's cheese & Grana Padano cheese A1,G,O

## Friday

Baked black pudding on mashed potatoes, apple & onion A1,C,G,N,O

Baked chicken with potato & arugula salad & cranberries A1,O

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

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

Tischlein X Deck Dich