

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

Business Lunch

28th October 2024 - 1st November 2024

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Stroganoff beef strips with herb rice and sour cream A1,C,G,N,O

VEGETARIAN Buckwheat & bean salad with braised Hokkaido slices & crispy pumpkin ravioli A1,N,O

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

Tuesday

Veal meatloaf in cream sauce with pea vegetables & sweet potato puree A1,C,G,N,O

VEGETARIAN Salad bowl with cottage cheese, egg, 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 in Bolognese sauce with Grana Padano A1,C,G,N,O

VEGETARIAN Grilled cheese with nut-rosemary-honey topping on leaf salad & butter croutons A1,C,G,N,O

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

Thursday

Chicken breast fillet in chickpea and vegetable curry & basmati rice A1,G,N,O

VEGETARIAN Fried vegetable dumplings on garden salad with cucumber & tomato A1,G,N,O

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

Friday

Roast goose breast with cranberry sauce, apple red cabbage & potato dumplings in breadcrumb butter A1,C,G,N,O

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

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

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

Tischlein X Deck Dich