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

Business *Eunch*

Businesslunch

12,90€

<u>16th December 2024-20th December 2024</u> MONDAY TO FRIDAY 12 - 4PM

Monday

Beef strips stroganoff with sour cream & herb rice A1,C,G,N,O VEGETARIAN Buckwheat & bean salad with crispy pumpkin ravioli A1,N,O VEGETARIAN Oven-fresh tarte flambée with sour cream, grilled vegetables & cheese A1,D

Thuesday

Cured turkey breast in cream sauce with pea vegetables & sweet potato puree A1,C,G,N,O VEGETARIAN Salad Bowl with fried egg, cottage cheese, tomato, cucumber, rosemary potatoes & sour cream A1,C,G,N,O

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

Wednesday

Linguine with chicken breast strips in pesto cream $_{\rm A1,G,N}$

VEGETARIAN Grilled cheese with nut-rosemary-honey topping on leaf salad & butter croutons

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

Thursday

Chicken breast fillet in chickpea and vegetable curry & basmati rice ${}_{\rm A1,G,N,O}$

VEGETARIAN Garden salad 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 A1,G

Friday

Roast goose with cranberry sauce, red cabbage with apples and potato dumplings A1,C,G,N,O

Baked chicken with cranberries & potato and cucumber salad $_{\rm A1,O}$

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

We wish our guests a Merry Christmas & a Happy New Year. Our business lunch will be resumed from 06.01.2025.

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

Tischlein & Deck Dich