

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

Business Lunch

13th January 2025 - 17th January 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Venison goulash with mushrooms, red cabbage with apples & potato dumplings A1,G,N,O

Lamb's lettuce with pumpkin oil, herb chicken breast strips, pumpkin seeds & croutons
A1,C,G,NO

VEGETARIAN Oven-fresh tarte flambée with sour cream, mushrooms, red onions & cheese
A1,C,G

Thursday

Chicken-bell-pepper ragout with mashed potatoes & peas A1,G,N,O

Jacket potato Nice style with tuna, beans, onions, olives & salad A1,C,G

VEGETARIAN Oven-fresh tarte flambée with sour cream & three types of cheese A1,G

Wednesday

Vegetable noodle pan with sweet & sour duck, pineapple & chilli A1,C,G,N,O

VEGETARIAN Baked Brie wedges with garden salad & cranberries A1,C,G,N,O

Oven-fresh tarte flambée with sour cream, poultry salami, red onions, potatoes & mozzarella
A1,C,G

Thursday

Buttermilk chicken with orange glaze, winter vegetables on wild basmati rice A1,C,G,N,O

VEGETARIAN Winter leaf salad in raspberry vinaigrette with apple, carrot, pumpkin seeds &
goat's cheese croquettes A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, walnuts, leek, onions & cheese A1,G,H3

Friday

Braised beef brisket with BBQ sauce, coleslaw & chips A1,C,G,N,O

Caesar salad with fried chicken, lemon & cranberries A1,C,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, olives, arugula, fresh herbs & feta
cheese A1,G

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

Tischlein X Deck Dich