

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

Business Lunch

27th January 2025 - 31st January 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Braised roast goose with orange-rosemary sauce, red cabbage strudel & potato-celery puree

A1,G,N,O

Glazed chicken liver on apple rings with onions, salad in pomegranate vinaigrette A1,N,O

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

Tuesday

Baked chicken with cranberry sauce, carrot-pea vegetables & chips A1,G,N,O

VEGETARIAN Vegetable quiche with market-fresh leaf salad & herb dip A1,C,G

Oven-fresh tarte flambée with sour cream, bacon, onions & cheese A1,G,N,3

Wednesday

VEGETARIAN Penne rigate with mushrooms, king oyster mushrooms in herb cream sauce
with parmesan & arugula A1,G,N,O

Teriyaki duck breast strips on garden salad with kimchi coleslaw, red cabbage salad &
coriander A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, pear, walnuts, spinach leaves,
arugula & blue cheese A1,G,N,O

Thursday

Baked black pudding with red wine sauce, fried onions & sauerkraut & mashed potatoes

A1,G,N,O

Romaine lettuce hearts with chicken breast strips & croutons A1,D,G

VEGETARIAN Oven-fresh tarte flambée with sour cream, peppers, onions & shepherd's cheese

A1,C,G

Friday

Beef strips in pepper sauce, bean vegetables & butter spaetzle A1,C,G

VEGETARIAN Garden salad in lemon vinaigrette with cucumber, tomato, hummus & roasted
chickpeas A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, paprika, smoked turkey breast &
cheese A1,G

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

Tischlein X Deck Dich