

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

Business Lunch

17th February 2025 - 21st February 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Chicken breast strips in mushroom cream sauce, pea vegetables & butter spaetzle A1,G,N,O

VEGETARIAN Salad bowl with goat's cheese croquettes, beet, honey & seeds A1,G,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, spinach leaves & blue cheese A1,G

Tuesday

Stroganoff beef strips with parsley potatoes & sour cream A1,G,N,O

VEGETARIAN Couscous salad with falafel & pomegranate seeds A1,C,G,N,O

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

Wednesday

Spaghetti in tomato cream sauce with beef rump strips, arugula & cheese A1,C,G,N,O

VEGETARIAN Salmon & potato hash browns with Caesar salad & croutons A1,C,G,N,O

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

Thursday

Chicken curry with stir-fried vegetables & coriander rice A1,N,O

VEGETARIAN Avocado & rice salad with deep-fried potato skins & herb quark A1,G,N

VEGETARIAN Oven-fresh tarte flambée with sour cream, peach, red onions & goat's cheese A1,G

Friday

Chicken fricassee with capers, mushrooms, carrots served with mashed peas & potatoes
A1,G,N,O

VEGETARIAN Beetroot balls on buckwheat and vegetable salad with sour cream A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, pear, walnuts, arugula & cheese A1,G

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

Tischlein X Deck Dich