

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

Business Lunch

10th March 2025 - 14th March 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Pumpkin risotto with chicken breast strips, paprika sauce, arugula & parmesan A1,G,N,O

VEGETARIAN Arugula salad with parmesan dressing & vegetable meatballs A1,C,N,O

Oven-fresh tarte flambée with sour cream, BBQ salmon, vegetables & cheese A1,C,G

Thursday

Boiled beef with boiled potatoes & green sauce A1,C,G,N,O

VEGETARIAN Sweet & sour lentil salad with arugula & potato börek A1,C,G

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

Wednesday

Roast beef fresh from the oven with sautéed mushrooms & creamy polenta 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, chicken salami, mozzarella, red onions & potatoes A1,C,G

Thursday

Oven-fresh chicken leg with pepper sauce, market vegetables on basmati rice A1,C,G,N,O

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

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

Friday

Salmon fillet on lukewarm lentil salad with Pommery mustard sauce & swivel potatoes A1,C,G,N,O

Caesar salad with baked 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