

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

# Business Lunch

24th March 2025 - 28th March 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

## Monday

Sweet & sour spicy beef strips with pineapple & basmati rice A1,G,N,O

Cheese & sausage salad with gherkin, onions in sweet mustard vinaigrette & fried potatoes  
A1,N,O

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

## Tuesday

Beef meatballs with mushroom cream sauce & parsley potatoes A1,G,N,O

Glass noodle salad with vegetables & crispy spring roll A1,C,G,N,O

**VEGETARIAN** Oven-fresh tarte flambée with sour cream, peppers, onions & shepherd's cheese  
A1,G

## Wednesday

**VEGETARIAN** Penne rigate with sun-dried tomatoes, basil sauce, arugula & grated cheese  
A1,G,N,O

Chicken breast strips on Caesar salad with croutons A1,G,N,O

Oven-fresh tarte flambée with sour cream, minced beef sauce, onions & cheese A1,G

## Thursday

Baked chicken with cranberries, carrot-pea vegetables & French fries A1,G,N,O

**VEGETARIAN** Baked shepherd's cheese on cucumber & tomato salad A1,C,G

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

## Friday

Salmon fillet on cucumber cream salad with mashed potatoes A1,G,N,O

**VEGETARIAN** Garden salad in lemon vinaigrette with cucumber, tomato, olives & shepherd's  
cheese A1,G,N,O

**VEGETARIAN** Oven-fresh tarte flambée with sour cream, peppers, mushrooms, arugula &  
cheese A1,G

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

Tischlein X Deck Dich