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



<u>31st March 2025-04th April 2025</u> MONDAY TO FRIDAY 12 - 4PM Businesslunch 12,90 €

## Monday

Roast turkey with butter sauce, pea vegetables & chips A1,C,G,N,O

VEGETARIAN Garden salad with mozzarella, tomatoes & basil pesto A1,N,O

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

## Thuesday

Sour & spicy chicken strips with wok vegetables & basmati rice A1,G,N,O VEGETARIAN Caesar salad with boiled egg & vegetable meatball A1,C,G,N,O Oven-fresh tarte flambée with sour cream, tomato, minced beef, spinach leaves & cheese A1,G

## Wednesday

VEGETARIAN Asparagus ravioli in lemon sauce with tomatoes, arugula & grated cheese A1,C,G,N,O Market-fresh leaf salad with sautéed beef strips, cucumber & tomato A1,G,N,O VEGETARIAN Oven-fresh tarte flambée with sour cream, oven vegetables & cheese A1,C,G

## Chursday

Roast beef with beans & mashed potatoes A1,N,O

Herring fillet in housewife sauce with fried potato A1,C,N,O,P

VEGETARIAN Oven-fresh tarte flambée with sour cream, potato, mushrooms, onion & cheese

# Friday

Chicken fricassee with caper sauce, asparagus & herb rice  $_{A1,G,N,O}$  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, mild peppers & feta cheese Al,G

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

Tischlein Deck Dich