

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

# Business Lunch

22nd April 2024 - 26th April 2024

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

## Monday

Turkey escalope on asparagus ragout with sun-dried tomatoes & lamb's lettuce A1,C,G,N,O

Caesar salad with beef strips, tomato & cucumber A1,N,O

**VEGETARIAN** Oven-fresh tarte flambée with sour cream, garden vegetables & cheese A1,D

## Tuesday

Chicken breast on ratatouille vegetables with rosemary potatoes A1,C,G,N,O

**VEGETARIAN** Salad bowl with avocado, cottage cheese, egg, tomato, cucumber & radish  
A1,C,F,G,N,O

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

## Wednesday

**VEGETARIAN** Goat's cheese gnocchi in sage sauce with green asparagus & Grana Padano  
A1,C,G,N

Romaine lettuce hearts in parmesan dressing with chicken breast strips & croutons A1,C,G,N,O

**VEGETARIAN** Oven-fresh tarte flambée with sour cream, red onion, peppers, olives & cheese  
A1,G,N,O

## Thursday

Herb matjes with homemade remoulade sauce & fried potatoes A1,G,N,O

**VEGETARIAN** Garden salad with hummus & fried vegetarian ravioli A1,G,N,O

**VEGETARIAN** Oven-fresh tarte flambée with sour cream, asparagus & mushrooms A1,G,O

## Friday

Chicken fricassee with asparagus, mushrooms & herb rice A1,C,G,N,O

**VEGETARIAN** Baked Brie cheese with cranberries & garden salad A1,O

**VEGETARIAN** Oven-fresh tarte flambée with hummus, oven vegetables & cheese A1,G,P

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

Tischlein X Deck Dich