

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

# Business Lunch

06th May 2024 - 10th May 2024

MONDAY TO FRIDAY 12 - 4PM

Businesslunch  
12,90 €

## Monday

Beef strips in mushroom cream sauce with gherkins, onions & herb rice A1,G,N,O

Garden salad with chicken breast strips, French dressing, potato wedges, cucumber & tomatoes A1

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

## Tuesday

Beef meatball with mustard sour cream served with carrots, peas & mashed potatoes A1,C,G,N,O

**VEGETARIAN** Oven-fresh cauliflower with hummus & almond pesto F,H1

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

## Wednesday

Baked chicken with cranberries, fresh lemon & potato-cucumber salad A1,F,G,N,O,P

**VEGETARIAN** Caesar salad with crispy vegetables Wan-Tan & sprouts A1,C,G,N,O

**VEGETARIAN** Oven-fresh tarte flambée with sour cream, oven vegetables & cheese A1,C,G

## Thursday

### Ascension Day

## Friday

Pad Thai rice noodles in tamarind sauce with strips of duck breast, tofu & roasted peanuts A1,F,G,N,O,P

Liver cheese salad with fried egg & fried potato A1,N,O

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

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

Tischlein X Deck Dich