

Wed. & Fri.
1 small dessert on
the house

Businesslunch

FROM 09 March TO 13 March

Monday to Friday
from 12:00 to 16:00

Monday

Chicken fillet, oyster mushroom with green beans & basmati rice 14.90€ A1,C,G,N,O

Breaded pollock, oyster mushroom with green beans & basmati rice 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, tomato, thyme, goat's cheese, potato & cheese 12.90€ A1,G,N,O

Tuesday

Duck breast strips, braised vegetables & sweet potato purée 14.90€ A1,G,N,O

Salmon fillet, braised vegetables & sweet potato purée 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with sour cream, oven-roasted vegetables, arugula & cheese 12.90€ A1,G,N,O

Wednesday

Boiled beef, horseradish sauce, bread dumplings & small salad 14.90€ A1,G,N,O

Fish nuggets, horseradish sauce, bread dumplings & small salad 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, brie cheese, broccoli, arugula & cheese 12.90€ A1,G,N,O

Thursday

Braised rabbit leg, gravy, red cabbage & parsley potatoes 14.90€ A1,G,N,O

Pollock in crispy breadcrumbs, tomato sauce, spinach & parsley potatoes 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, peppers, artichokes & cheese 12.90€ A1,G,N,O

Friday

Beef meatballs with paprika cream, vegetables & mashed potatoes 14.90€ A1,C,G,N,O

Fish cakes with paprika cream, vegetables & mashed potatoes 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with sour cream, onion, mushrooms & cheese 12.90€ A1,G,N,O

* IF YOU HAVE ANY QUESTIONS ABOUT INGREDIENTS AND ALLERGENS, WE WILL BE HAPPY TO PROVIDE YOU WITH A DETAILED MAP.

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