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

Business *Eunch*

07th July 2025-11th July 2025 MONDAY TO FRIDAY 12 - 4PM Businesslunch 12,90 €

Monday

Caper meatballs with pea vegetables & parsley potatoes A1,G,N,O VEGETARIAN Garden salad with curry samosa & herb dip A1,C,G Oven-fresh tarte flambée with sour cream, minced beef, onion, jalapeño peppers & cheese A1,G

Thuesday

Lemon chicken with lemon sauce, summer vegetables & fries A1,C,N,O Sausage salad with peppers, onion in mustard vinaigrette A1,N,O VEGETARIAN Oven-fresh tarte flambée with sour cream, mushrooms, onions & cheese A1,G

Wednesday

Penne rigate with Bolognese sauce & grated cheese A1,C,N,O Summer salad with chicken breast strips, cucumber, tomato & chickpeas G,N,O VEGETARIAN Oven-fresh tarte flambée with sour cream, spinach leaves, tomato & goat's cheese A1,G,N,O

Thursday

Salmon fillet with cucumber salad, basmati rice & fresh lemon A1,G,N,O VEGETARIAN Garden salad with cucumber, tomato, olives & grilled cheese A1,C,G,N,O Oven-fresh tarte flambée with sour cream, potato, chicken salami, red onion & cheese A1,G

Friday

Cheeseburger with beef patty, burger sauce, lettuce, cucumber, tomato in a brioche bun & fries $_{\rm A1,G}$

VEGETARIAN Caesar salad in parmesan dressing with croutons, cucumber & cherry tomato

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

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

Tischlein & Deck Dich