

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

# Business Lunch

21st July 2025 - 24th July 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

## Monday

Chicken cordon bleu on courgette and paprika vegetable ragout & French fries A1,G,N,O

VEGETARIAN Gratinated green asparagus on market-fresh leaf salad in herb vinaigrette A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, tomatoes, rosemary potato & mozzarella A1,G

## Thursday

Roast beef brisket in BBQ beer sauce with sweetcorn & potato wedges A1,G,D,N,O

VEGETARIAN Garden salad with tomato, cucumber, onion, olives, croutons & shepherd's cheese G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, bell peppers, onions & goat's cheese A1,G,D

## Wednesday

Chicken breast strips on lemon ravioli in basil pesto with cherry tomatoes, arugula & grated cheese A1,C,G,H,N,O

VEGETARIAN Vegetable tempura with chickpea hummus & truffle mayonnaise A1,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, three types of cheese, cranberries & balsamic glaze A1,G,N,O

## Thursday

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

VEGETARIAN Tomato and mozzarella salad with arugula & basil pesto A1,G,H,N,O

Oven-fresh tarte flambée with sour cream, bacon, onions & cheese A1,G,N,3

## Friday

Fish fingers with tomato sauce, cucumber salad & mashed potatoes A1,C,G,N,O

Strammer Max: brown bread, diced ham, salad, fresh herbs & two fried eggs A1,G,N,O,3

VEGETARIAN Oven-fresh tarte flambée with sour cream, peppers, tomato, sweetcorn, arugula & cheese A1,G,N,O

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

Tischlein X Deck Dich