

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

Business Lunch

08th September 2025 - 12th September 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch
12,90 €

Monday

Beef roast with mushroom pepper sauce & potato and pea purée A1,C,G,N,O

VEGETARIAN Salad bowl with falafel, cucumber, cherry tomatoes, bell peppers & croutons
A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, pears, walnuts, spinach & brie
cheese A1,G

Tuesday

Burger with brioche bun, beef patty, cheese, lettuce, cucumber, tomato & French fries A1,G,N,O

Garden salad in sour cherry vinaigrette with sautéed veal liver strips A1,C,G,N,O

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

Wednesday

Spirelli pasta with chicken sausage goulash & herb sour cream A1,C,G,N,O

VEGETARIAN Market-fresh garden salad with BBQ cauliflower & hummus A1,N,O

Oven-fresh tarte flambée with sour cream, BBQ chicken, oven-roasted vegetables, arugula &
cheese A1,G,N,O

Thursday

Ossobuco ragout in red wine sauce with bell peppers, onions & Parmesan potatoes A1,G,N,O

VEGETARIAN Garden salad with pumpkin slices, nuts & cranberries A1,H,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, fresh mushrooms, onions & cheese
A1,G,N,O

Friday

Wheat tortillas with BBQ chicken, salad, sour cream, cheese, corn & beans, served with
tomato rice A1,G,N,O

Matjes fillet with remoulade sauce & fried potatoes A1,F,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, arugula, onions, zucchini, cherry
tomatoes & mozzarella A1,G,N,O

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

Tischlein X Deck Dich