

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

Business Lunch

13th October 2025 - 17th October 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Veal meatballs in caper sauce with glazed carrots & pea and potato purée A1,G,N,O

VEGETARIAN Garden salad with baked Camembert, cucumber, tomato & cranberries A1,G,N,O

Oven-fresh tarte flambée with sour cream, minced meat sauce, pepperoni & cheese A1,G,N,O

Tuesday

Venison goulash with Brussels sprouts, chestnuts & bread dumplings A1,G,N,O

Caesar salad with boiled egg & fried capers A1,C,G,N,O

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

Wednesday

Roast chicken on potato gnocchi in pumpkin sauce with almonds & grated cheese A1,C,G,N,O

VEGETARIAN Chickpea falafel with hummus & garden salad A1,G,N,O

Oven-fresh tarte flambée with sour cream, potato, chicken salami, red onion & cheese A1,G,N,O

Thursday

Beef goulash strips with pointed peppers & creamy polenta A1,G,N,O

VEGETARIAN Garden salad with cucumber, tomato, pumpkin & vegetable quiche A1,C,G,N,O

Oven-fresh tarte flambée with sour cream, potato, chicken salami, red onions & cheese A1,G,N,O

Friday

Chicken breast strip in mushroom cream sauce with parsley potatoes A1,G,N,O

VEGETARIAN Cheese balls with garden salad in honey mustard vinaigrette & grated cheese
A1,C,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, pumpkin, vegetables, rocket &
cheese A1,G,N,O

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

Tischlein X Deck Dich