

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

Business Lunch

20th October 2025 - 24th October 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch

12,90 €

Monday

Chicken escalope with cauliflower in breaded butter & parsley potatoes A1,C,G,N,O

VEGETARIAN Market-fresh leaf salad with risotto balls, cucumber, tomato & Parmesan dressing A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, sun-dried tomatoes, spinach, arugula & goat's cheese A1,G,N,O

Tuesday

Beef burger with paprika sauce & potato & vegetable gratin A1,C,G,N,O

Broccoli-cheese-croquettes on garden salad with cucumber, tomato & dip A1,C,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream & three cheeses A1,G,N,O

Wednesday

Vegetable ravioli in Bolognese sauce with Grana Padano & fresh parsley A1,C,G,N,O

VEGETARIAN Autumn leaf salad with chickpea balls, cucumber & tomato A1,G,N,O

Oven-fresh tarte flambée with sour cream, mozzarella, red onions, potatoes & cheese A1,G,N,O

Thursday

Turkey cream goulash with cranberry red cabbage & potato dumplings A1,C,F,G,N,O

VEGETARIAN Bulgur salad with potato börek, herb quark & garden salad A1,F,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, arugula, pear, walnuts & blue cheese
A1,G,H3,N,O

Friday

Köttbullar in cream sauce with cranberries & pan-fried potatoes A1,C,G,N,O

VEGETARIAN Warm rice with pumpkin, hummus, nuts, cucumber, tomato & cranberries
A1,G,H,N,O

Oven-fresh tarte flambée with sour cream, pulled chicken, BBQ sauce, onions, corn & cheese
A1,G,N,O

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

Tischlein X Deck Dich