

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

Business Lunch

27th October 2025 - 31st 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 Garden salad with smoked tofu, lentils, fried egg, cucumber & tomato A1,C,N,O

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

Tuesday

Salmon fillet with braised cucumbers & mashed potatoes A1,G,N,O

VEGETARIAN Vegetable patties on tomato-cucumber salad with peppered sour cream A1,C,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, mozzarella, pumpkin slices, red
onion, arugula & cheese A1,G,N,O

Wednesday

Spaghetti Bolognese with arugula & grated cheese A1,G,N,O

VEGETARIAN Bulgur salad with oven-roasted pumpkin, feta cheese, mint, raisins & vegetables
A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, leaf spinach, sun-dried tomatoes,
mushrooms & cheese A1,G,N,O

Thursday

Cheeseburger with burger sauce, lettuce, cucumber, tomato, gherkin in a brioche bun with
French fries A1,G,N,O

VEGETARIAN Spinach-tomato quiche with market-fresh leaf salad A1,G,N,O

VEGETARIAN Oven-fresh tarte flambée with sour cream, peaches, red onions, thyme & goat
cheese A1,G,N,O

Friday

VEGETARIAN Jackfruit sausage with fruity curry sauce, fried onions & French fries A1,N,O

Caesar salad with chicken breast strips & boiled egg A1,G,N,O

Oven-fresh tarte flambée with sour cream, pulled beef, bell peppers & cheese A1,G,N,O

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

Tischlein X Deck Dich