

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

Business Lunch

15th December 2025 - 19th December 2025

MONDAY TO FRIDAY 12 - 4PM

Businesslunch
12,90 €

Monday

Sweet & sour corn-fed chicken in vegetable sauce on basmati rice A1,G,N,O

VEGETARIAN Garden salad with warm 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

Smoked roast turkey with cranberry sauce, red cabbage & mashed potatoes A1,C,G,N,O

Rice noodle salad with kimchi-chicken-dumplings A1,C,G,N,O

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

Wednesday

Penne rigate alla puttanesca with tomato sauce, capers, anchovies, onions, grated cheese &
fresh herbs A1,F,G,N,O

VEGETARIAN Bulgur salad with oven-roasted pumpkin, mint & pomegranates A1,N,O

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

Thursday

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

VEGETARIAN Winter leaf salad with crispy samosa & sesame cucumber A1,G,N,O

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

Friday

Beef stir-fry with vegetables & glass noodles in soy sauce A1,G,N,O

Strammer Lux with brown bread, BBQ salmon, fried egg & garden salad A1,G,N,O

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

We wish our guests a Merry Christmas and a Happy New Year.

Our business lunch will be available again from 5 January 2026.

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

Tischlein X Deck Dich