

Wed. & Fri.
1 small dessert on
the house

Businesslunch

FROM 23 March TO 27 March

Monday to Friday
from 12:00 to 16:00

Monday

Chicken escalope, creamed spinach & sautéed potatoes 14.90€ A1,C,G,N,O

Salmon fillet on spinach, mustard cream sauce & sautéed potatoe 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with sour cream, Camembert & cranberries 12.90€ A1,G,N,O,3

Tuesday

Turkey goulash in red wine sauce, carrots, mushrooms & mashed potatoes 14.90€ A1,G,N,O

Breaded pollock fillet, white beans in tomato sauce & mashed potatoes 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, mozzarella, vegetables, spinach leaves, arugula & cheese 12.90€ A1,G,N,O

Wednesday

Penne rigate in tomato cream sauce, beef meatballs & Grana Padano 14.90€ A1,C,G,N,O

Breaded cod, vegetable tomato cream sauce, basmati rice & Grana Padano 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, oven-roasted vegetables & cheese 12.90€ A1,G,N,O

Thursday

Beef strips, mushrooms, pearl onions, pickled gherkins & potato croquettes 14.90€ A1,G,N,O

Fish patties on mushroom cream sauce & potato croquettes 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, pear, spinach, walnuts & cheese 12.90€
A1,G,H3,N,O

Friday

Beef burger, cheddar, lettuce, cucumber, tomato in brioche & French fries 14.90€ A1,C,G,N,O

Salmon-broccoli patty in brioche, remoulade sauce, cucumber, tomato, lettuce & French fries
14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, pumpkin, red onion, arugula & cheese 12.90€
A1,G,N,O

* IF YOU HAVE ANY QUESTIONS ABOUT INGREDIENTS AND ALLERGENS, WE WILL BE HAPPY TO PROVIDE YOU WITH A DETAILED MAP.

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