

Wed. & Fri.
1 small dessert on
the house

Businesslunch

FROM 03 AUGUST TO 07 AUGUST

Monday to Friday
from 12:00 to 16:00

Monday

Boiled beef, cold cucumber and sour cream sauce & pan-fried potatoes 14.90€ A1,G,N,O

Salmon fillet, cold cucumber and sour cream sauce & pan-fried potatoes 14.90€ A1,D,G,N,O

VEG Oven-fresh tarte flambée with Mediterranean-style with olives, sun-dried tomatoes, peppers, onions, pesto & cheese 12.90€ A1,G,H,N,O

Tuesday

Glazed chicken breast, herb sour cream & potato frittata 14.90€ A1,C,G,N,O

Smoked salmon, herb sour cream & potato frittata 14.90€ A1,D,G,N,O

VEG Oven-fresh tarte flambée with sour cream, three types of cheese & cranberries 12.90€ A1,G,N,O

Wednesday

Turkey escalope, hunter's sauce & spiral pasta in tomato sauce 14.90€ A1,C,G,N,O

Cod in panko breadcrumbs & spiral pasta in tomato sauce 14.90€ A1,C,D,G,N,O

VEG Oven-fresh tarte flambée with with sour cream, leaf spinach, goat's cheese, tomatoes & cheese 12.90€ A1,G,N,O

Thursday

Caesar burger, oven-baked chicken, bacon, romaine lettuce in parmesan dressing, gherkin & chips 14.90€ A1,C,G,N,O

VEG Grilled cheese with cranberries & market-fresh leaf salads 14.90€ A1,C,G,N,O

VEG Oven-fresh tarte flambée with sour cream, courgette, tomato, onions & cheese 12.90€ A1,G,N,O

Friday

Corn-fed chicken fricassee, caper sauce, carrots, peas & basmati rice 14.90€ A1,G,N,O

Salmon patties, caper sauce, carrots, peas & basmati rice 14.90€ A1,D,G,N,O

VEG Oven-fresh tarte flambée with sour cream, roasted vegetables, mozzarella, 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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