

Wed. & Fri.
1 small dessert on
the house

Businesslunch

FROM 21 SEPTEMBER TO 25 SEPTEMBER

Monday to Friday
from 12:00 to 16:00

Monday

Beef steak, green beans, herb butter & potato wedges 14.90€ A1,G,N,O

Glazed diced pork belly, sesame seeds, coriander and glass noodle salad, pickled
Ginger-carrot & lukewarm basmati rice 14.90€ A1,E,F,G,N,O,P

VEG Fresh-from-the-oven Mediterranean-style tarte flambée, olives, sun-dried tomatoes,
peppers, onion, pesto & cheese 12.90€ A1,G,H,N,O

Tuesday

Game goulash in cranberry sauce, Brussels sprouts & vegetable medley with potato
dumplings in breadcrumb butter 14.90€ A1,C,G,N,O

Pollock fillet Müllerin-style, cucumber salad & pan-fried potatoes 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

Linguine with Bolognese sauce & grated cheese 14.90€ A1,G,N,O

Linguine with fish ragout in a shellfish sauce 14.90€ A1,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 Chicken Burger, roast chicken, bacon, egg, romaine lettuce, Parmesan dressing &
chips 14.90€ A1,C,G,N,O

Glazed boneless chicken drumsticks, pointed cabbage salad with coriander, sesame seeds &
tandoori croutons 14.90€ A1,G,N,O,P

VEG Oven-fresh tarte flambée with sour cream, pumpkin, Brie cheese & cranberries 12.90€
A1,G,N,O

Friday

Zurich-style veal strips, mushroom sauce & spinach spaetzle 14.90€ A1,C,G,N,O

Crispy cheese on bread, poached egg, butter sauce, avocado & garden salad 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with with sour cream, oven-roasted vegetables, BBQ sauce,
rocket & 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.

Tischlein X Deck Dich