

Wed. & Fri.  
1 small dessert on  
the house

# Businesslunch

FROM 11 March TO 15 March

Monday to Friday  
from 12:00 to 16:00

## Monday

Chicken escalope, asparagus, hollandaise sauce & potato croquette 14.90€ A1,C,G,N,O

Pollock fillet, asparagus, hollandaise sauce & potato croquette 14.90€ A1,D,G,N,O

VEG Oven-fresh tarte flambée with sour cream, mozzarella, brie, walnuts, cranberries,  
arugula & cheese 12.90€ A1,G,H3,N,O

## Tuesday

Beef strips, olive-tomato sauce, rosemary-polenta & Grana Padano 14.90€ A1,G,N,O

Salmon fillet, olive-tomato sauce, rosemary-polenta & Grana Padano 14.90€ A1,D,G,N,O

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

## Wednesday

Spaghetti in cream of asparagus sauce, sautéed strips of corn-fed chicken, arugula & grated  
cheese 14.90€ A1,G,N,O

Spaghetti in cream of asparagus sauce, pulled BBQ salmon & arugula 14.90€ A1,D,G,N,O

VEG Oven-fresh tarte flambée with sour cream, courgette, sheep's cheese, sun-dried  
tomatoes & cheese 12.90€ A1,G,N,O

## Thursday

## Ascension Day

## Friday

VEG Oven-fresh tarte flambée with sour cream, three types of cheese & cranberries 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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