

Wed. & Fri.
1 small dessert on
the house

Businesslunch

FROM 13 July TO 17 July

Monday to Friday
from 12:00 to 16:00

Monday

Beef-feta-cheese patties, mustard dip & fried potatoes 14.90€ A1,C,G,N,O

Matjes fillet, remoulade sauce & fried potatoes 14.90€ A1,D,G,N,O

VEG Oven-fresh tarte flambée with tomatoes, thyme, goat's cheese, potato & cheese 12.90€
A1,G,N,O

Tuesday

Baked potato, strips of beef, sour cream & Caesar salad 14.90€ A1,G,N,O

Baked potato, smoked salmon, sour cream & Caesar salad 14.90€ A1,D,G,N,O

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

Wednesday

Chicken strips, tomato sauce, spinach-ricotta ravioli & cheese 14.90€ A1,C,G,N,O

Spinach and ricotta ravioli, fried egg & garden salad 14.90€ A1,C,G,N,O

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

Thursday

Strips of beef, pepper sauce, grilled vegetables & fried potatoes 14.90€ A1,C,G,N,O

Cod fillet, braised gherkins & fried potatoes 14.90€ A1,C,D,G,N,O

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

Friday

Farmers' breakfast, gherkin & tomato-gherkin salad 14.90€ A1,G,N,O

Veal liver, sage butter, market-fresh leaf salad & apple vinaigrette 14.90€ A1,G,N,O

VEG Oven-fresh tarte flambée with sour cream, onion, mushrooms & 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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