

Business Lunch

15.01. – 19.01.

Starters:

- Jerusalem artichoke cream soup, serrano (G)
- Breaded brie, pear salad, brioche (V)
- Silky paté, truffle butter (L)

Mains:

- Egg-plant curry, mango papadam (V,L,G)
- Green herbs pappardelle, rabbit meat
- Beef ragout, shepherd's risotto (L)

Desserts:

- Panna cotta, salty caramel
- Chocolate, beetroot, walnut

2 Courses 2650.- **€8.50** 3 Course 3.150.- **€10.10**

Service fee of 10 % will be added to your invoice.

(L) lactose free, (G) gluten free and (V) vegetarian version available upon request.