

Business Lunch

12.03. – 16.03.

Starters:

- Thai vermicelli soup, duck breast (G, L)
- Wild boar terrine, brioche, cowberry coulis
- Vegetables pearl barley risotto, paprika, curry yogurt

Mains:

- Beef “vadas” style, bread dumplings
- Branzino roll, couscous, fish velouté (V)
- Olive, porcini, pappardelle (V)

Desserts:

- Tiramisu, coffee granita
- Strawberry cake, basil

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.