

Business Lunch

14.05. – 18.05.

Starters:

- White asparagus veloute, herbs cheese cream (V,G)
- Steak tartare, chips, anchovy mayo (G,L)
- Gratin endive, hollandaise, parsley (V)

Mains:

- Chicken leg, polenta, green pea (G)
- Beef neck, vadouvan, potato dumplings
- Green asparagus risotto (V,G)

Desserts:

- Rice pudding, stewed strawberries
- Floating island, salty caramel, brittle

2 Courses 2650.- **€8.50** 3 Course 3.450.- **€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.