

Business Lunch

05.11. – 09.11.

Starters:

- Parsley trotters terrine, pickles
- Potato velouteé, apricot
- Pumpkin, yellow beetroot, tahini

Mains:

- Chicken leg schnitzel, potato cream, salad
- Pork tongue „pájsli “ dumplings
- Sea bass, mussels, cabbage

Desserts:

- Banana mousse, salty caramel
- Cottage cheese pancake, dill ice cream

2 Courses 2650.- ~~€8.83~~ 3 Course 3.450.- ~~€11.50~~

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

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