

## **Business Lunch**

**13.11. - 17.11.**

### **Starters:**

- Cream of dried plum soup (G,V)
- Crispy calamary salad (L,V)
- Trotters stew, bruschetta, homemade pickles (L,G)

### **Mains:**

- Pork belly, potato & paprika mash (G)
- Cod fish, Jerusalem artichoke, fennel (G,V)
- Pearl barley risotto, forest mushroom (G,V)

### **Desserts:**

- Tarte tatin, vanilla ice-cream
- Rice pudding souffle (G)

2 Courses 2650.- **€8.50** 3. Course 500.- **€1.60**

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

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