

Business Lunch

11.03. – 15.03.

Starters:

- Celery, carbonara, quinoa (G)
- Pork ragout soup
- Vitello tonnato (G)

Mains:

- Trout, pumpkin, cabbage (G)
- Chicken Hortobágy style, mushroom
- South Carolina pulled pork sandwich

Desserts:

- Semolina, pear, lemongrass
- Gluten free chocolate cake, blueberries, Chantilly

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.