

## Business Lunch

11.06. – 14.06.

### Starters:

- White asparagus velouté, whipped herbed cheese (G)
- Red wine braised eggs, mushroom, bacon
- Cauliflower, croutons, sultanas (V,L)

### Mains:

- Thai coconut mussels (L)
- Lamb, pomegranate, couscous (L)
- Chicken thighs, risotto, tomato (G)

### Desserts:

- Lemon meringue tart
- Strawberries, chocolate, sponge cake

2 Courses 2 650 Ft - € 8.83    3 Courses 3 450 Ft - € 11.50

Service fee of 10% will be added to the final invoice.

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