

## Business Lunch

21.08. – 23.08.

### Starters:

- Celery velouteé, parmesan croutons (V)
- Cold roast veal with tuna dressing (G)
- Duck liver mousse, paprika glaze (G)

### Mains:

- B!stro fried chicken bun, coleslaw, pickles
- Cod filet with sugar pea pottage
- Sautéed veal liver Hungarian style, parsley potatoes (L)

### Desserts:

- Éclair filled with chocolate and blackcurrant
- Rice soufflé with raspberry and lemon curd (G)

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.