

Business Lunch

09.09. – 13.09.

Starters:

- Carrot velouté, harissa, amaranth (V,G)
- Slow roasted yellow beets, apricot, blue cheese (G)
- Sea bass carpaccio, grapefruit, black olive (G,L)

Mains:

- Chicken thigh, spinach, gnocchi
- Pork tenderloin, onion, fries (G)
- Mackerel, cabbage, German spaetzle

Desserts:

- Cold rice pudding, gooseberries (G)
- Baked cottage cheese strudel with pasta and raisin

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.