

## **Business Lunch**

**08.10. – 12.10.**

### **Starters:**

- Rooster consommé, ravioli
- Tuna, quinoa, apple (G,L)
- Smoked parenyica, salad, chives (G)

### **Mains:**

- Pork belly, parsley haricot beans
- Roasted chicken liver, letcho, potato (G,L)
- Red mullet, bouillabaisse, fennel (G,L)

### **Desserts:**

- Tiramisu
- Sour cream mousse, ginger strawberry

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.**