

Business Lunch

11.11. – 15.11.

Starters:

- Goose consommé, matzo ball (L)
- Poultry rilette, homemade pickles (L, G)
- Endive, apple, blue cheese (G, V)

Mains:

- Confit duck leg, barley porridge (L)
- Brisket, beans, paprika (G)
- Trout, pear, salsify (G)

Desserts:

- Chocolate and sour cherry dessert
- Greek yoghurt, forest fruits, 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.