



Business Lunch

29. Januar bis 2. Februar 2024

Montag

Ofenfrischer Krustenbraten

Biersauce, Bayerisch Kraut,
Kartoffelknödel

Kürbis – Gemüse Curry

Cashew Nuts, Koriander, Basmati Reis

Dienstag

Kalbspflanzerl

Zwiebelsauce, Broccoli, Spätzle

Steinpilz Tortellini

Salbeibutter, Buchenpilze, Grana Padano
Getrocknete Kirschtomate

Mittwoch

Hähnchengeschnetzeltes

Thymianjus, Glacierte Karotten
Langkornreis

Penne Pomodoro

cremige Burata, Rucola

Donnerstag

Rindergeschnetzeltes Stroganoff

Sauerrahm, Rote Bete, Gewürzgurke,
Tagliatelle

Süßkartoffelstrudel auf Rahmspinat

Freitag

Rotes Thaicurry

Wok Gemüse, Garnele, Basmati Reis

Gebackenes Sellerie Schnitzel

Sauce Tatar, Ofengemüse

16,50 € inkl. Beilagensalat

18,50 € inkl. Beilagensalat &
0,5 l Softgetränk



Business Lunch

29th January– 2nd February 2024

Monday

Oven-fresh crusty roast

Beer sauce, Bavarian cabbage,
potato dumplings

Pumpkin and vegetable curry

Cashew nuts, coriander,
basmati rice, Grana Padano

Tuesday

Veal cutlets

onion sauce, broccoli, spaetzle

Porcini mushroom tortellini

Sage butter, beech mushrooms,
Grana Padano
Dried cherry tomato

Wednesday

Sliced chicken

Thyme jus, glazed carrots, Long grain rice

Penne Pomodoro

creamy burata, rocket salad

Thursday

Sliced beef stroganoff

sour cream, beetroot, gherkin, tagliatelle

Sweet potato strudel on creamed spinach

Friday

Red Thai curry

wok vegetables, prawn, basmati rice

Baked celeriac escalope

tartar sauce, oven vegetables

16.50 € incl. side salad

18.50 € incl. side salad &
0.5 l soft drink