

## Businesslunch vom 04. bis 15. Dezember 2017

All dishes are served with a small mixed salad or a soup,  
a non-alcoholic beverage (0,2 l) and a cup of coffee at the price of 16,50 €.

### Monday

Gnocchi | parmesan | olives | cherry tomato | rocket salad

### Tuesday

Chicken supreme | potato | truffle | carrot

### Wednesday

Viennese escalope | roasted potato | cucumber | lemon

### Thursday

Beef filet tips | farfalle | herb | balsam

### Friday

Barramundi | risotto | chervil | leek

## Chef's suggestion

Three different of pumkin | orange | roasted seets | styrian oil 9.5

Oat feed goose breast and leg | apple | red cabbage | dumpling potato |  
crumbs | brown butter 29.5

Brandenburg farmer duck | elder | red cabbage | dumpling potato |  
chestnut | brown butter 29.5

Baked apple | vanilla | cream | marzipan | almond | „French toast“ 9

Three course menu available 43

### Our wine recommendation

**2017 Delheim Pinotage Rosé,**  
Pinotage & Muscat de Frontignan 0.2 l 9  
Stellenbosch, Süd-Afrika 0.7 l 28

**2013 Marqués de Riscal,**  
Rioja Reserva, Tempranillo 0.2 l 14.5  
Rioja, Spanien 0.7 l 48

Rabatte gelten nicht für das Businesslunch / Discounts are not applicable for the business lunch

Gerne beantworten wir Kundenanfragen, ob unsere Gerichte eine bestimmte Zutat enthalten. Bitte teilen Sie uns Allergien oder besondere Ernährungsbedürfnisse mit, damit wir diese bei der Zubereitung Ihrer Bestellung berücksichtigen.  
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.

