

Business Lunch

11.09 - 15.09.

Starters:

- Squash veloute, orange, pumpkinseed, sage (V)
- Tuna, green beans, shallots, smoked quail egg
- Cannelloni „Hortobágyi” style

Mains:

- Honey & chili beef, rice noodles, shimeji (G,L)
- Gizzard of goose, red wine sauce, pearl barley rizotto
- Melanzane parmigiana (V,G)

Desserts:

- Semolina pudding, salted caramel, cardamom, sour cherry sorbet
- Chocolate donut, chestnut mousse

2 Courses 2650.- **€8.50** 3. Course 500.- **€1.60**

Service fee of 10 % will be added to your invoice.

(L) lactose free, (G) gluten free and (V) vegetarian version available upon request.