

BUSINESS LUNCH

22nd May – 24th & 26th May 2017

2 COURSES

— € 18,50 —

STARTER

— € 4,50 —

optional asparagus cream soup

miso | coriander pesto

(G,F,L,O)

or salad

homemade dressing (A,L,M,O)

MAIN COURSE

— € 14 —

optional sautéed gold trout filet

camargue rice | leaf spinach

(D,G,L,O)

or boiled free range beef

creamed vegetables | crispy potatoes | pumpkin seed oil

(A,G,L,O)

or Fregola Sarda

goat cheese | rocket | pine nuts

(A,G,L,O)