



Weekly changing Business Lunch

16. – 23.06.2026 / 12:00 – 18:00 pm

Crevettes Rosé

Cooked pink shrimp with Aioli Dip and fresh lemon

or

Wild Herb Salad

With Comté cheese, Homemade dressing and Hazelnuts

Turbot Fillet – Wild-Caught –

With Wild Garlic Risotto and Cucumber Salad

or

Homemade Gnocchi

With a bell pepper and eggplant sugo, topped with Parmesan

32 €

2-Course-Menu including drink (Wine (0,1l), Soft (0,2l), Water (0,2l))