



# menu

for calendar week 49  
06.12. - 10.12.2021



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Cold-feeds</b>	Lettuce with tomato, mozzarella, herb croutons, balsamic dressing and a roll dessert  (1,3,5,Allergene: a1,a3,g,k,n)	Mexico Wrap with beef and vegetable filling Salad and salsa, pudding  (1,R, Allergene: a1,g)	Spicy sausage salad with onions, cucumber strips and a roll fruits  (1,2,3,4,7,11,S/R, Allergene: a1,a3,k,l,n)	<b>christmas menu 1</b> <b>roast venison</b> in fine cranberry sauce with blue cabbage and semmelknödel * pear cinnamon cream with hazelnut crocant (W,1,3 Allergene: a,f,a1,a3,c,g,h2,n)	Cheese salad with onions, cucumbers, radishes and a bread roll red fruit jelly with topping  (3, Allergene: a1,a3,g)
<b>Menu 1</b>	Beef sliced Stroganoff with noodles dessert  (1,2,11,R, Allergene: a1,a3,c,g,h2,l)	Chili con carne with a bread roll pudding  (1,3,R, Allergene: a1,a3,c,f,g,k,l)	Chicken flails with potato salad roll fruits  (1,2,3,G, Allergene: a1,a3,c,g,l)	<b>christmas menu 2</b> <b>mushroom dumplings</b> swirled in butter with melted onions leaf salad with walnut dressing * pear cinnamon cream with hazelnut crocant (Allergene: c,a,g,a1,h3,h2)	Steamed plaice filet with boiled potatoes and herb sauce salad  (F, Allergene: c, d, g, k)
<b>Vegetarian</b>	Ravioli with cheese filling and creamy spinach sauce, and side salad dessert  (Allergene: a1,c,g,k)	Potato vegetable casserole with bechamel sauce pudding  (Allergene: c,g,k)	Grilled vegetables dish with tomato and herb sauce and tagliatelle fruit  (Allergene: a1,c)		Pasta "al Arrabiata" with zucchini, peppers and tomatoes (spicy) red fruit jelly with topping  (Allergene: a1,c)

Changes of the menu may occur

\*S=porc \*R=beef \*G=poultry \*F=fish \*W=game

For details about the provided food additives and substances or products causing allergies or intolerances, please refer to the legend enclosed or hung out in the factory restaurant. Thank you!

