



menu

for calendar week 20
16.05. - 20.05.2022



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Cold-feeds	Leaf lettuce with carrots, corn, cucumber, tomato and a bread roll Bavarian Cream (Allergene: a1,a3,c,g)	Chicken wrap with crème fraîche fruit (2,G, Allergene: a1,g,k)	Swiss saucage salad with cheese, onions, cucumber strips and bread roll (1,2,3,4,5,7,11,R/S, Allergene: a1,a3,k,l,n,g)	Salad plate with ham, egg and a roll chocolate pudding (2,3,4,7,S, Allergene: a1,a3,c,g,k)	Salad Nicoise with thuna, green beans, cucumber, tomato a bread roll yoghurt (1,3,5,6, Allergene: a1,a3,c,d,n)
Menu 1	Mediterranean cut turkey strips with rice and leaf lettuce (G, Allergene: a3)	Goulash "hunter style" with spaetzle side salad (S, Allergene: a1,a3,c,g,k)	Pollock filet in crispy breading with pasta and dill béchamel sauce, side salad (F, Allergene: a1,c,d,g)	Swabian Lentils with spaetzle and sausage chocolate pudding (1,2,3,4,7,S/R, Allergene: a1,a3,a5,c,g,l,n)	Malted Swabian filled noodle squares with onions and potato salad yoghurt (1,2,4,S, Allergene: a1,a3,c,k,l)
Vege-tarian	Baked vegetable cannelloni with tomato sauce and side salad (1, Allergene: a1,c,g)	Gnocchi with cream sauce, red pesto and parmesan side salad (Allergene: a1,c,g,k)	Baked Camembert with boiled potatoes and cranberries leaf lettuce (Allergene: a1,g)	Couscous vegetables pan chocolate pudding (Allergene: a1,k)	Apricot dumplings with vanilla sauce yoghurt (1, Allergene: a1,c,g)

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!

