



# MENU

for calendar week 07  
12.02. - 16.02.2024



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Cold-feeds</b>	Lettuce with tomato, mozzarella, herb croutons, balsamic dressing and a roll red fruit jelly with topping  (1,3,5,Allergene: a1,a3,g,k,n)	Mexico Wrap with beef and vegetable filling salad and salsa, semolina dessert  (1,R, Allergene: a1,g)	Spicy sausage salad with onions, cucumber strips and a bread fruits  (1,2,3,4,7,11,S/R, Allergene: a1,a3,k,l,n)	Cold roast with salad bouquet, onion, mustard and bread fruit  (S, Allergene: a1,a3,c,g,k)	Obazda with onions and radishes pretzel yogurt  (Allergene: a1,g)
<b>Menu 1</b>	Chili con carne with a bread roll red fruit jelly with topping  (1,3,R, Allergene: a1,a3,c,f,g,k,l)	Sliced beef "Stroganoff Style" with pasta semolina dessert  (1,2,11,R, Allergene: a1,a3,c,g,h2,l)	Minced poultry steak with potatoes cream cabbage and sauce  (G, Allergene: a,g,c)	breaded escalope potato salad and sauce fruit  (S*,Allergene: a1,a3,a5,g,k)	Penne alla panna with ham and cream sauce leaf salad  (S, Allergene: a1,a3,c,g)
<b>Vegetarian</b>	Ravioli with cheese filling and mushroom creamy sauce, and endive salad  (Allergene: a1,c,g,k)	Potato vegetable casserole with bechamel sauce semolina dessert  (Allergene: c,g,k)	Cheese spaetzle with fried onions and lettuce  (Allergene: a1,a5,c,g)	Semolina slices with hot plums Cinnamon and sugar fruit  (Allergene: a1,c,g)	zucchini half stuffed with ratatouille and mozzarella, served with rice and tomato sauce yogurt  (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!

