



# menu

for calendar week 13  
25.03. - 29.03.2024



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Cold-feeds</b>	Salad dish with smoked trout fillet, creamed horseradish and a bread roll strawberry yogurt (3,5,F, Allergene: a l,a3,d,g,k,n)	Greek wrap with feta cheese, onions, olives, salad and tzatziki-crème-fraîche pudding (2,6, Allergene: a l,c,g,l)	Baked shepherd cheese on mediteranean salad platte baguette semolina pudding ( Allergene: a l,a3,c,g,k)	Leaf lettuce with carrots, corn, cucumber, tomato and a bread roll fruit (Allergene: a l,a3,c,g)	
<b>Menu 1</b>	Cordon bleu from the pig with spaetzle and leaf lettuce (S/P* Allergene: a l,a5,g,c)	Asian Beef and vegetables pan with basma rice pudding (l, R, Allergene: a l,a3,k)	Turkey stripe Züricher Art with potatoe hash browns side salad (G, Allergene:a l,a3,g,k)	Pork steak with baked potato and bell pepper, onion, pan vegetables fruit (S, Allergene: a l,k)	<b>Holiday</b>
<b>Vege-tarian</b>	Chees escalope with potatoes and sauce leaf lettuce (1,2, Allergene: a l, a3,a4,c,f,g,k)	Spaghetti "Napoli" with parmesan and side salad pudding (2, Allergene: a l,c,g,k)	Spaetzle stir fry with colourful vegetables and sauce semolina pudding (l,Allergene:a l,a3,a5,c,g,k)	Cut up and sugared pancakes with planed almonds, raisins and apple sauce (3, Allergene: a l,c,g,h l)	

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!

