

monu

for calendar week 14 01.04. - 05.04.2024



		Tuesday	Wednesday	Thursday	Friday
Cold- feeds	A CONTRACTOR OF THE PARTY OF TH	Pulled Pork Wrap with coleslaw and barbecue dip fruit	Salad plate "Vital" with Camembert slices and a roll dessert creme	"Chief salad" with salad, ham, egg and a roll chocolate pudding	Chicken salad with fresh fruits and a roll yoghurt
Menu 1		(3,4, Allergene: a1,k,l,g) Spaghetti Carbonara with Parmesan leaf salad fruit (1,5, Allergene: a1,c,g,k,2	(Allergene: a1,a3,c,g) Chicken breast "Caprese" gratinated with tomatos mozzarella with pasta and tomato sauce, dessert creme (G, Allergene: a1,c,g,k)	(1,2,3,4,7,5, Allergene: a1,a3,c,g,k) Lentils with Spätzle and sausage chocolate pudding (1,2,3,4,5,7, S/R*, Allergene: a1,a3,a5,c,g,l,n)	(1,2,3, Allergene: a1,a3,c,g,l) Porc steak pepper-cream-sauce croquettes and side salad (3,5, Allergene: a1,a3,g,k)
Vege- tarian		vegetarian sliced "Maultaschen" (Swabian ravioli) roasted with egg potato salad fruit (Allergene: a1,c,g,k,l)	Creamy spinach with scrambled egg and boiled potatoes dessert creme (1, Allergene: a1,c,g)	Gratinated zucchini vital with vegetable filling, potatoes and sauce bearnaise chocolate pudding (2, Allergene: c,g)	vegetable pan with rice yoghurt (Allergene: a3,f,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!



