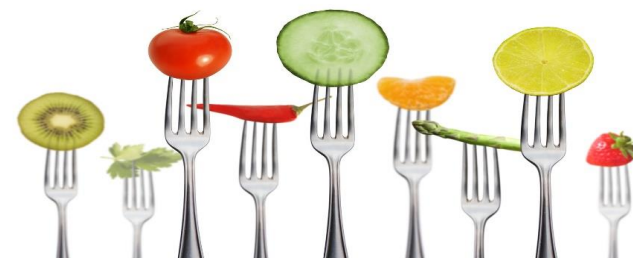


*Enjoy
your
meal*

menu

calendar week 39
22.09. - 26.09.2025



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Cold-feeds	Greek farmer's salad with Ooives, pepperoni and shepherd's ceese buns fruit (6, Allergene: a1, a3,c,g)	Italian wrap with tomato, mozzarella and rocket dessert cream (2, Allergene: a1,g)	Bulgur salad with Beetroot bread cream pudding caramel (Allergene: a1,a3,g,k)	Salad plate with chicken breast strips pineapple, tangerines Curry cream dressing buns (1,2,3,G, Allergene: a1,a3,c,g,k,l)	Asian salad bowl with vegetarian spring roll yogurt (Allergene: a1,a3,k,f)
Menu 1	Pork burger with peas-carrots-vegetable gravy and mashed potatoes (S, Allergene: a1,a3,c,g)	Indian chicken curry with Ccconut milk and rice dessert cream (G Allergene: k)	Meatloaf with spaetzle and gravy side salad (S, Allergene: a1,c,g,l)	Spaghetti bolognese with parmesan lettuce (2,R, Allergene: a1,c,g,k)	Turkey steak with grilled vegetables wedges and ajvar yogurt (G Allergene: a1,g)
Vege- tarian	Baked camembert with boiled potatoes and cranberries lettuce (Allergene: a1,g)	Penne Funghi with mushroom creme sauce and parmesan fruit (Allergene: a1,c,g,k)	Baked cannelloni stuffed with ricotta and spinach with tomato sauce side salad (Allergene: a1,c,g,k)	Swabian Dampfnudel (yeast dumpling) with vanilla sauce and compote (1, Allergene: a1,c,g)	Italian vegetable pan with rosemary potato from the oven yogurt (Allergene: a1,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 restaurant. Thank you!

