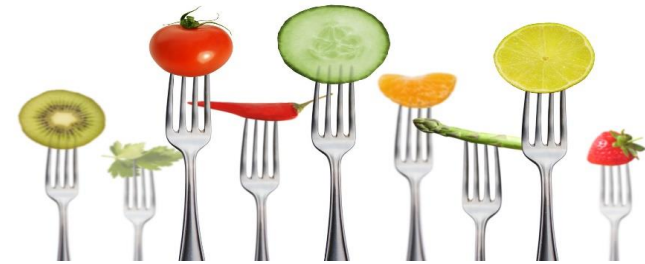


**Enjoy
your meal**

menu

calendar week 25
15.06 - 19.06.2026



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Cold-feeds	Swiss sausage salad with cheese, onions and cucumber strips Bread Fruit (1,2,3,4,5,7,11,R/S,Allergens:	Caeser Wrap with Crispy Chicken and Parmesan Shavings Butter Biscuit Pudding (G, allergens: a1,g,c)	Fresh Feta Salad with Tomato, Cucumber and Red Onion Rolls Forest Fruit Yoghurt (Allergens: a1,a3,c,g)	"Tabbouleh" salad oriental herb salad with parsley, mint, tomatoes and bulgur, marinated with lemon and olive oil Chocolate pudding (Allergens: a1,a3,g)	Leaf salads with stripes from the breaded schnitzel rolls Blueberry-Elderberry Quark (1,G, allergens: a1,a3,c,g)
Menu 1	Chicken fillet skewer with bell pepper and onion sauce and rice Fruit (2,G,Allergens:a3,g)	Mini pork knuckles with sauerkraut, potato dumplings and sauce (S,Allergens: f,a1,c,k)	Köttbullar with noodles, cream sauce and cranberries Leaf salad (R/S,Allergens: a1,a3,c,g,k)	Swabian lentils with spaetzle and sausage Chocolate pudding (1,2,3,5,7,S*/R Allergens: a3,g,k,n)	Gourmet fillet broccoli with lemon butter sauce and parsley potatoes Blueberry-Elderberry Quark (F, Allergens: d,g)
Vegetarian	Tortellini stuffed with ricotta and spinach Tomato sauce and Parmesan Salad (2,Allergene: a1,c,g,k)	Allgäu cheese spaetzle with fried onions leaf salad (Allergene: a1,a5,c,g)	Potato-pepper goulash with bread rolls, forest fruit, yoghurt (2, Allergene:c,g)	quark dumplings filled with apricot fruit core, served with vanilla sauce fruit (Allergene:a1,c,g)	Spaghetti alla "Ratatouille" with tomato-vegetable sauce blueberry-elderberry quark (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 restaurant. Thank you!

