

*Enjoy  
your meal*

# menu

calendar week 30  
20.07. - 24.07.2026



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Cold-feeds</b>	Salad Plate with Baked Shepherd's Cheese Rolls Fruit  (Allergens: a1,a3,g,k)	Chicken BBQ Wrap with colorful salad and tender chicken in a BBQ marinade Peach quark  (1,2,11,G, Allergens:a1,l,g)	Swiss sausage salad with cheese, onions and cucumber strips Rolls Mango Yoghurt  (1,2,3,4,5,7,11,R/S, Allergens: a1,a3,k,l,n)	Salad plate with ham, cheese and egg Rolls Fruit  (2,3,4,7,S, Allergens: a1,a3,c,g,k)	Beetroot Arugula Lentil Salad with Baguette Caramel Pudding  (Allergens: a1,a3,g,h)
<b>Menu 1</b>	Reduced Maultaschen with onions Potato salad Fruit  (1,2,4,S, Allergens: a1,a3,c,k,l)	Mediterranean strips of turkey with rice Leaf salad  (G, allergens: a3)	Pollock in batter with boiled potatoes and mustard sauce, Side salad  (F, Allergens: a1,c,d,g,k,l)	Spaghetti Bolognese with Parmesan leaf salad  (R Allergens: a1,g,c,k)	Hunter's roast with spaetzle and mushroom cream sauce  (S, allergens: a1,a5,c,g)
<b>Vegetarian</b>	Penne with a mildly seasoned ragout of fresh, colorful vegetables Fruit  (Allergens: a1,c,k)	Fried noodles with vegetables and sweet and spicy tomato sauce Peach quark  (Allergens: a1,c,k,g)	Aromatic curry rice, served with a mild, creamy coconut sauce with colorful vegetables Mango yoghurt  (Allergens: k,g)	Rice pudding with hot cherries, cinnamon sugar and fruit  (Allergens: a1,g)	Spätzle Vegetable Pan Caramel Pudding  (Allergens: a1,a5,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!

