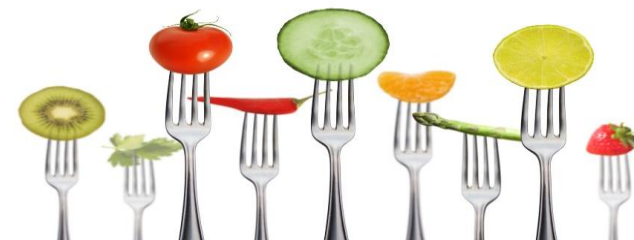


**Enjoy
your
meal**

menu

calendar week 44
26.10. - 30.10.2026



Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Cold-feeds	Leaf salad with smoked trout fillet Creamy horseradish rolls (F,3,5 Allergens: a l,a3,g,l)	Asian Vegetable Wrap with Sweetchilli Sauce (2 allergens: a l,g,i)	Colorful salad plate with cream cheese, balls, wholemeal rolls (Allergens: a l,a3,c,k,g)	Mixed salad plate with salami strips and tomato peppers Bread roll Dessert (2,3,S Allergens: a l,a3,g,i)	Leaf salads with breaded schnitzel Bread roll Dessert (S Allergens: a l,a3,c,k,g)
Menu 1	Beef bifteki with tomato rice tzatziki and coleslaw (R,l l Allergens: c,g,)	Turkey schnitzel "Mediterranean" with noodles and tomato sauce Side salad (G allergens: a l,c,g,k,l)	Pork neck steak with potato gratin sauce dessert (S,4 Allergens: c,g,i)	Spaghetti Bolognese with Parmesan Side Salad (R,2 Allergens: a l,g,i)	Spare Ribs with Wedges Salsa Dip Leaf Salad (S Allergens: a l,g,i)
Vegetarian	Vegetarian Lasagna Leaf Salad (Allergens: a l,c,g,i)	Baked Camembert with Potatoes Cranberry Salad (Allergens: a l,g,i)	Vegetarian Bean Stew with Potatoes Bread Roll Dessert (Allergens: a l,a3,c,g,i)	Potato-Vegetable Casserole with Bechamel Sauce Dessert (Allergens: a l,c,g)	Ofenschlupfer with almonds and vanilla sauce (Allergens: a l,a3,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!

