





Menu 23 – 27 July, 2018

CW 30	Monday	Tuesday	Wednesday	Thursday	Friday
Menu I 4,00 €	Cauliflower Curry* d,e,c	Sunchoke soufflé with vegetables and crusty cheese crust a,d	Vegetarian Borschtsch With beetroot, potatoes and sweet peppers e	Pear pancake with chocolat sauce a,d as Dessert 2,00€	Fennel-potato soufflé with carrot sauce a,d,e,f
Menu II 4,90 €	Eggplant with minced pork filling and tomato sauce* g,h,d,f 	Braised pork shoulder with gravy and swede puree or 1 side dish of choice g,d 	Smoked pork cotelet with dijon-mustard sauce* 5,6 a,d,g 	Meat ball with sweet pepper sauce* a,d,f 	Green broad noodles with bacon- herb sauce and tomato cubes d,e
Menu III 5,50 €	Turkey breast steak with chard and thyme* f	Chicken curry With coconut milk* c,d,e	Homemade pizza with mozzarella and tomatoes f	Chicken breast with bacon*	Heering filet „Rheinland style“ With beetroot and onions* d,e,g,h

Any further side dish 1,00 €
With one side dish of your choice*



Rice, Spaghetti, Penne, Farfalle in Bio – quality
For Bio-Products: DE-ÖKO-039 GfRS



QS Quality scheme for food
Pork Meat

Information regarding allergen is available in the folder at the food-counter, or please ask our staff (allergens labeled with letters)

Additives (1) coloring (2) preservative (3) antioxidant (4) taste amplifiers (5) sulphur (6) blackened (7) Phosphate (8) Sweetener
possibly subject to change

