


Menu 18 – 22 February, 2019

CW 08	Monday	Tuesday	Wednesday	Thursday	Friday
Menu I 4,00 €	kale home-style g,e On demand sausage 1,50€	Potato-turnip rösti With apple hoesradish dip a,d,f	Leaf-spinach mushroom omelete with fresh herbs a,d,f	Poppyseed spätzle with cherry compote a,d,h,f	Thick pea soup with roll d,e,g On demand sausage 1,50€
Menu II 4,90 €	Hefty onion-pork roast* g,e,f	Spicy turkey thigh cous-cous fry-up with orange dip e,f	Broad noodles with bacon, dried tomatoes and sunflower kennels a,d,f	Escalope a la chasseur* a,d,f	Apple-bacon pancake with chervil and salad from the buffet a,d,f
Menu III 5,50 €	Biospaghetti Bolognese With grated hard cheese f,d 	Braised deer goulash with red wine sauce With cranberries*	Coal fish filet with spicy coconut- curcuma sauce* h	Chicken breast filet with pomegranate sauce* d,f	Hamburg Pan fish coal fish filet with poatoes, chive and cream h,f,d,a

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

