

Next week: 11.12.2023 - 15.12.2023

### Monday

Yellow pepper cream soup with cress [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Cream of yellow pepper soup with cress as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Mexican-style stuffed peppers au gratin with quinoa, sweetcorn, beans and tomatoes served with a herb dip [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.70 €
Butternut squash bowl with blackeyed beans, salsify, runner beans and fresh marjoram with beetroot tapenade and fragrant rice [veget]	M2	8.20 €
Thai-style spicy basil chicken with a hint of ginger and honey, served with lime bulgur (A) [lactose-free]	M3	9.30 €
Fluffy chocolate cake with berry topping (A,C,G) [veget]	TD	3.20 €
<b>Low carb   Butternut squash bowl with blackeyed beans, salsify, runner beans and fresh marjoram with beetroot tapenade and vegetable bouquet no. 3</b> [gluten-free] [lactose-free] [vegetarian] [vegan]	<b>SP1</b>	<b>7.70 €</b>

### Tuesday

Chicken bouillon with root vegetables and Ebly (A,L) [lactose-free]	TS	3.20 €
Boiled chicken bouillon with root vegetables and Ebly (A,L) as a main course [400ml] [lactose-free]	W4	5.00 €
Beetroot risotto with deep-fried garlic and rocket pesto [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.30 €
Baked celeriac escalope with boiled potatoes and herb dip (A,C,G,L) [veget]	M2	7.50 €
Grilled pork medallions with pumpkin, carrot and saffron vegetables served with potato gratin (G,Sc) [gluten-free]	M3	9.20 €
Greek yoghurt with pineapple, nuts, mint and honey (G,H) [gluten-free] [veget]	TD	3.20 €
<b>Low carb   Baked celeriac escalope with vegetable bouquet no. 2 and herb dip (A,C,G,L)</b> [veget]	<b>SP1</b>	<b>7.50 €</b>

### Wednesday

Cream of sweetcorn soup with basil oil and popcorn [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Cream of sweetcorn soup with basil oil and popcorn as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
Red lentil stew with fresh vegetables, herbs and basmati rice [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.50 €
Lasagne 'al forno' with crunchy Mediterranean vegetables in a fruity tomato ragout (A,C) [lactose-free] [veget]	M2	7.80 €
Wienerschnitzel of chicken breast with parsley potatoes (A,C,G,O) [alternatively with rice please W3] & [extra cranberries as SP3] (A,C,G)	M3	9.80 €
Oven-fresh vegan apple strudel with vanilla sauce (A,H) [lactose-free] [vegetarian] [vegan]	TD	4.00 €
Oven-fresh vegan apple strudel with vanilla sauce (A,H) as a main course [lactose-free] [vegetarian] [vegan]	TD2	7.50 €
<b>Low carb   Red lentil stew with fresh vegetables, herbs and vegetable bouquet no. 2</b> [gluten-free] [lactose-free] [vegetarian] [vegan]	<b>SP1</b>	<b>7.50 €</b>

### Thursday

Beef bouillon with chives and liver dumplings (A,C,Sc) [lactose-free]	TS	3.20 €
Beef bouillon with chives and liver dumplings (A,C,Sc) as a main course [400ml] [lactose-free]	W4	5.00 €
Couscous-cereal courgette boats on a margarita base with vegan mozzarella and sour cream (A) [lactose-free] [vegetarian] [vegan]	M1	7.70 €
Potato goulash with Debreziner and freshly baked bread roll (A,Sc)	M2	8.20 €
Baked plaice with potato mayonnaise salad and fresh lemon (A,C,G,D,O)	M3	9.90 €
Grandma's covered apple pie (A) [lactose-free] [vegetarian] [vegan]	TD	3.20 €
<b>Vegan Bao Bun 2 pieces filled with pulled pea protein, carrots, cucumber, red cabbage and sesame teriyak sauce (A,F,N) and a colourful bean sprout coleslaw (A,F,N)</b> [lactose-free] [vegetarian] [vegan]	<b>SP1</b>	<b>8.90 €</b>
<b>Pork Bao Bun 2 pieces filled with marinated pulled pork, carrots, cucumber, red cabbage and sesame teriyak sauce (A,F,N,Sc) and a colourful bean sprout coleslaw (A,F,N)</b> [lactose-free]	<b>SP2</b>	<b>9.20 €</b>
<b>Portion of cranberries with Wienerschnitzel</b> [gluten-free] [lactose-free] [vegetarian] [vegan]	<b>SP3</b>	<b>0.80 €</b>
<b>Portion of ketchup with Wienerschnitzel</b> [gluten-free] [lactose-free] [vegetarian] [vegan]	<b>SP4</b>	<b>0.60 €</b>

### Friday

Cream of leek soup with a hint of chilli [gluten-free] [lactose-free] [vegetarian] [vegan]	TS	3.20 €
Cream of leek soup with a hint of chilli as a main course [400ml] [gluten-free] [lactose-free] [vegetarian] [vegan]	W4	5.00 €
'Salvaje bowl' with wild rice and pumpkin, chickpeas and spinach in turmeric coconut milk stock and fresh coriander [gluten-free] [lactose-free] [vegetarian] [vegan]	M1	7.70 €
Flu ges Egg omelette with colourful vegetables and herbs with mountain cheese and sweet chilli dip [served with freshly baked bread rolls (A) W3] (C,G) [gluten-free] [veget]	M2	7.20 €
Braised shoulder of venison in cranberry jus with fried napkin dumplings and red cabbage with apples (A,C,G,O)	M3	12.00 €
Vanilla cream with cinnamon cherries (A,G) [veget]	TD	3.20 €

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

**Salads**

Asian glass noodle salad filled with colourful vegetables, teriyaki sauce, mango, wasabi mayo and salmon (A,N,D) [lactose-free]	S1	8.30 €
Oriental falafel salad with spicy bulgur, sesame sauce, falafel, mango chutney and roasted chicken breast (A,N) [lactose-free]	S2	7.80 €
Leaf salad garnished with seasonal vegetables and house dressing [gluten-free] [lactose-free] [vegetarian] [vegan]	S4	3.20 €

**Dishes of the week**

Tortelloni tricolore filled with ricotta and cheese in a slightly spicy arrabiata sauce (A,C,G) [veget]	W1	7.80 €
Boeuf stroganoff of local beef with homemade butter spaetzle (A,C,G,O)	W2	8.90 €

**Pastry**

freshly baked Kaisersemmel (A) [lactose-free] [vegetarian] [vegan]	G1	1.40 €
gluten-free pastries of the day (G,F) [gluten-free] [veget]	G2	1.80 €
Crispy pretzel sticks (A,F,G) [veget]	G3	1.50 €

**Juices & smoothies**

Orange juice freshly squeezed [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD1	3.50 €
Freshly squeezed apple and carrot juice with a dash of ginger [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD2	3.50 €
'Beetroot Berre' apple, beetroot, berries, banana refreshment drink [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD3	4.50 €
Homemade apple iced tea with pomegranate and fresh mint [500ml] [gluten-free] [lactose-free] [vegetarian] [vegan] [malfit]	SD5	3.50 €

**Sandwich & Wrap/Burritos**

Meal Club sandwich filled with iceberg, tomato, avocado, boiled egg, cheddar and cocktail sauce (A,C) [lactose-free] [veget]	GD1	4.50 €
Ham & egg tramezzini filled with ham, egg spread, rocket and colourful sprouts (A,C,G,Sc)	GD2	4.50 €
Classic wrap filled with turkey ham, gouda, tomato, cucumber, boiled egg, iceberg, garlic and herb sauce (A,C,G)	GD3	4.80 €
<b>Vegan soya bolognese wrap filled with soya bolognese, sweetcorn, beans, tomato salsa, cheddar cheese and fresh herbs (A,F)</b> [lactose-free] [vegetarian] [vegan]	<b>GD5</b>	<b>6.90 €</b>
<b>Mexican chicken wrap filled with marinated chicken breast, sweetcorn, tomato salsa, beans, lime rice, cheddar cheese and fresh herbs (A)</b> [lactose-free]	<b>GD6</b>	<b>6.50 €</b>

**Low Carb & Menu**

Low carb   Boeuf stroganoff of local beef with colourful vegetable bouquet no. 3 (A,C,G,O)	A1	8.90 €
Low carb   Thai-style spicy basil chicken with a hint of ginger and honey, served with vegetable bouquet no. 2 (A) [lactose-free]	A2	9.30 €
2G Menu   Yellow pepper cream soup with cress & Thai-style spicy basil chicken with a hint of ginger and honey, served with lime bulgur (A) [lactose-free]	A3	10.90 €
2G Menu   Butternut squash bowl with blackeyed beans, salsify, runner beans and fresh marjoram with beetroot tapenade and fragrant rice & Fluffy chocolate cake with berry topping (A,C,G) [veget]	A4	9.90 €