

Week 16 - 15.04. bis 19.04.2024

Soup Tomato cream soup I Rice stew Cheese and leek soup Solyanke Onion soup Food suggestion Traditional Traditional Togarian Vegetarian Vegetarian Dessert Food suggestion Vegetarian Pool suggestion Pool sugge		Monday	Tuesday	Wednesday	Thursday	Friday	
Food suggestion Traditional Food suggestion Vegetables strudel with mixed vegetable and parsley potatoes F I G 7,50 € 8 Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's cheese and spinach with tomatobell pepper sauce and rice F J Stuffed dumplings with sheep's	Fresh salads are available according to our own composition at our salad bar. 100g - 1,60 €□						
Food suggestion Traditional Beef boulette with mixed vegetable and parsley potatoes F I G 7,50 € Food suggestion Vegetarian Food suggestion Vegetarian Food suggestion Vegetarian Food suggestion Vegetable strudel with chive sauce and races and salad F G I Food suggestion Vegetarian Food suggestion Vegetable strudel with chive sauce and race and salad F G I Food suggestion Vegetarian Schupfnudelpfanne R'Gärtnerin Art" and herb quark F I Dessert Dessert Beef boulette with mixed vegetable gruity curry sauce and rices 7,50 € Total P Total P Total P Total Currow regetables F G H Total Currow regetabl	Soup	Tomato cream soup I	Rice stew	·	Solyanke	Onion soup	
Food suggestion Vegetable strudel with chive sauce Vegetarian Schupfnudelpfanne Negetarian Schupfnudelpfanne and salad F G I Schupfnudelpfanne Herb scrambled eggs with cream cheese and spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne bell pepper sauce and rice F J Schupfnudelpfanne spinach and mashed potatoes G I Schupfnudelpfanne bell pepper sauce and rice F J Schupfnudelpfanne spinach and mashed potatoes G I Schupfnudelpfanne bell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with applesauce spinach and mashed potatoes G I Schupfnudelpfanne spinach with tomatobell pepper sauce and rice F J Schupfnudelpfanne spinach with applesauce spinach with applesauce spinach and spinach and spinach and spinach with applesauce spinach and spi		and parsley potatoes F I G		imperial vegetables fruity curry sauce and rices	cucumber salad and potatoes F G	spaetzle and carrot vegetables I G F	
Our economy menus		and salad F G I	"Gärtnerin Art" and herb quark F I	spinach and mashed potatoes G I	cheese and spinach with tomato- bell pepper sauce and rice F J	cinnamon and sugar I	
· _	Dessert	Daily changing desserts and desserts. 2					

Menu 1 - Traditional dish 9,50 €

Menu 2 - Vegetarian dish 8,00 €

Menu 3 - Casserole 7,00 €

1x traditional dish
1x dessert
1x drink of your choice
€1.30 saved ②

1x vegetarian main course
1x dessert
1x drink of your choice
€1.30 saved ☑ □

1x vegetarian main course
1x dessert
1x drink of your choice
€1.30 saved ②

Our menus are freshly cooked and are intended for immediate consumption.

Additives: (1) colouring, (2) preservatives, (3) antioxidants, (4) flavour enhancers, (5) waxed, (6) phosphate, (7) sweeteners Ingredients: (8) with pork Allergens: (B) nuts, (B2) hazelnuts, (B3) almonds, (B4) cashews, (B5) pistachios, (C) celery, (D) peanuts, (E) soya, (F) cereals containing gluten, (F1) wheat, (F2) rye, (F3) green spelt, (F4) barley, (F5) oats, (F6) spelt, (G) eggs, (H) fish, (I) Milk, (J) Mustard, (K) Sesame seeds, (L) Lupine and lupin products, (M) Crustaceans, (N) Molluscs and mollusc products, (O) Sulphur dioxide and sulphites