

Kantine Alstom

• 11:00 Uhr bis 13:30 Uhr •

www.jedermannmenue.de



Week 02 - 06.01. bis 10.01.2025

Monday

Tuesday

Wednesday

Thursday

Friday

Fresh salads are available according to our own composition at our salad bar. 100g - 1,60 €

Soup

Tomato and carrot soup with coconut milk

Cream soup of red lentils

Cheese and leek soup

Solyanke

Onion soup with croutons

Soup: Small bowl 1,80 € / Large bowl 3,60 €

Food suggestion
Traditional

Meatball with onion sauce, peas, carrots and fried potatoes F I G

6,80 €



goulash with Spirelli coleslaw 3 8 F

6,80 €



Schleizer grilled sausage with apple sauerkraut and rösti

6,80 €



Baked fish with dill sauce, cucumber salad and potatoes F G H

6,80 €



Beef Köttbullar in cream sauce with vegetable rice and cranberries I G F

6,80 €



Food suggestion
Vegetarian

Vegetarian Schupfnudelpfanne "Gärtnerin Art" and herb quark F I

5,90 €

Cannelloni Verde with ricotta and spinach filling and vegetable rocket cream F G I

5,90 €

Herb scrambled eggs with cream spinach and potatoes G I

5,90 €

Stuffed dumplings with sheep's cheese and spinach with tomato-bell pepper sauce and rice F J

5,90 €

rice pudding with applesauce cinnamon and sugar I

5,90 €

Dessert

Daily changing desserts and desserts.

Our economy menus

Pair a main course with a drink and dessert.

Menu 1 - Traditional dish 8,80 €

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

Menu 2 - Vegetarian dish 7,60 €

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

Menu 3 - Casserole 7,00 €

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

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, (B1) walnuts, (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

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