

Week 17 - 21.04. bis 25.04.2025

	Monday	Tuesday	Wednesday	Thursday	Friday
Fresh salads are available according to our own composition at our salad bar. 100g - 1,60 € ☐					
Soup		Onion cream soup with croutons and chives	Lentils with apple and horserdish Soup: Small bowl 1,80 € / Large bowl 3,60 €	Chickpea stew	Boontjesoop
Food suggestion Traditional	Holyday 6,80 €	Cevapcici grilled minced meat rolls with Djuvectre rice and paprika yoghurt dip 6,80 €	Fried neck steak with letcho vegetables and hash browns 6,80 €	Meatloaf with mixed vegetables and potatoes F G 6,80 €	Baked refish filet with remoulade sauce cucumber salad and potatoes F G 6,80 €
Food suggestion Vegetarian	Holyday	Gnocchi in creamy paprika cream cheese sauce with melted tomatoes and rocket F G I	Potato and vegetable stir-fry with chives sauce and feta I	Kale and potato pan with feta I	vegetable lasgna IF
	5,90€	5,90 €	5,90 €	5,90€	5,90€
Dessert	Daily changing desserts and desserts. 2				
Our economy menus					
Pair a main course with a drink and dessert. ?					

Menu 1 - Traditional dish 9,50 €

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

Menu 2 - Vegetarian dish 8,00 €

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

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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