

## Week 07 - 09.02. bis 13.02.2026

### Monday

### Tuesday

### Wednesday

### Thursday

### Friday

Fresh salads are available according to our own composition at our salad bar. 100g - 1,60 € ⓘ										
Soup	Sour and spicy soup	Onion cream soup with croutons and chives	Lentils with apple and horserdish	Chickpea stew	Boontjesoop					
			Soup: Small bowl 1,80 € / Large bowl 3,60 € ⓘ							
Food suggestion Traditional	Chicken piccata chicken schnitzel fried in parmesan egg with tagliatelle and tomato sauce F G  6,80 €	Braised rabbit leg with creamed savoy cabbage and potatoes  6,80 €	Fried neck steak with letcho vegetables and Djuvectre rice  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	Pumpkin chilli with brown lentils and sour cream I 5,90 €	Gnocchi in creamy paprika cream cheese sauce with melted tomatoes and rocket F G I 5,90 €	Potato and vegetable stir-fry with chives sauce and feta I 5,90 €	Broccoli nut slices with butter sauce, carrot vegetables and potatoes F1 B3 I 5,90 €	vegetable lasagna I F 5,90 €					
Dessert	Daily changing desserts and desserts. ⓘ									
<b>Our economy menus</b>										
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 ⓘ**

#### 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 ⓘ**

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 ⓘ