

daily menu

16.04. – 20.04.2018

Monday

- (3) 0,25l soup from bear garlic with egg and potatoes / (†) 150g mixed vegetable salad
(1,3,7) 150g / 200g chicken breast in breadcrumbs filled with ham and cheese, roasted potatoes,
fresh cucumber salad € 5,90
(1,3,7) 300g homemade potato dumplings with roasted bacon and sour milk € 4,40
(1,3,7,12) 300g hokkaido pumpkin in dough on mixed lettuce, homemade tatar sauce

Tuesday

- (7) 0,25l corn soup with chicken meat / (1,3,7) 150g pasta salad with cheese and peas, pastry
(1,3,7) 150g / 200g confit pork neck with dried plums and cabbage, home dumpling € 5,50
(1,7) 150g / 200g poached turkey breasts, gorgonzola sauce, stewed basmati rice,
roasted cherry tomatoes € 4,90
(1,3,7) 300g tortelloni ricotta with fresh baby spinach and cherry tomatoes on butter, grated parmesan

Wednesday

- (7) 0,25 l carrot cream with pesto made of bear garlic /
(1,3,7) 100g tzatziki with fresh dill and roasted toast
(1,7) 150g / 200g confit turkey thigh with fresh herbs, potato- celery puree, sauce
(thigh without bone and skin) € 6,50
(1,3,7) 150g / 200g cheese croquettes made of Swiss cheese in breadcrumbs on large mixed salad
with fresh vegetables, garlic dressing € 4,90
(1,7) 300g baked corn polenta with Italian ratatouille vegetable, parmesan cream, fresh arugula

Thursday

- (1,3,7) 0,25l thick beef soup with homemade liver dumplings and vegetables /
(†) 150g mixed vegetable salad
(1,7) 150g / 200g veal grilled steak, roasted bean pods in bacon,
gratinated potatoes with parmesan € 7,90
(1,3,7,10) 150g / 200g poached chicken breasts on sauce, pasta on butter with fresh leaves
(7,8) 300g risotto with bear garlic, cherry tomatoes and pine nuts, grated parmesan € 4,50

Friday

- (†) 0,25l soup with green peas and carrot / (†) 150g mixed vegetable salad
(1,3,4,7) 150g / 200g steak from heik baked with parmesan crust and batat puree € 5,90
(1,7) 150g / 200g roasted chicken breasts in prosciutto, stuffed with baby spinach, tomatoes and
mozzarella, steamed basmati rice € 5,50
(1,3,7) 300g pancakes stuffed with blueberries curd, lime foam, melted Belgian chocolate

Price of menu:

€4

(unless otherwise stated)
lactose-free