
















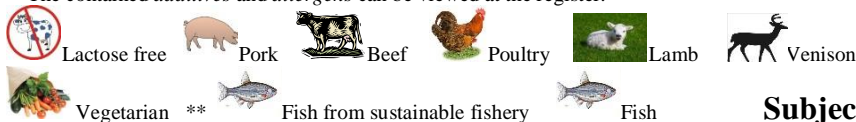
# Lunch Menu !

from 14.03. to 18.03.22

	Menu I	Menu II	Special
<b>MO</b>	Vegetarian Swabian dumplings on aubergines and zucchini in tomato cream, served with lettuce 	Spaghetti "Bolognese" with a fine minced meat sauce, grated cheese and carrot salad  	Roulade in red wine, with mashed potatoes and mixed vegetables €9.50
Additives*	2, 19, 20a, 22, 31	19, 20a, 22	20a, 1, 2, 5, 23,
<b>TU</b>	Feta cheese and leek patty with tomato rice and salad 	Marinated pot roast with spätzle and mixed vegetables  	
Additives*	20a, 22, 31	20a, 22, 31	
<b>WE</b>	Tagliatelle with colorful peperonata and salad 	Indian style pork with basmati rice and salad  	"Fitness menu" grilled salmon steak with herb quark, baked potatoes and vegetables €9.50
Additives*	20a, 22	3	19
<b>TH</b>	Battered cauliflower with remoulade, boiled potatoes and salad 	Beef stroganoff with pasta and peas 	
Additives*	3, 18, 19, 20a, 22	19, 20a, 22	
<b>FR</b>	Turmeric rice with corn, paprika, chili and cabbage salad 	Pork schnitzel with port wine sauce, served with fried potatoes and salad  	Whole wheat penne with tuna sauce, grated cheese and cucumber salad 
Additives*	20a, 22	22	3, 19, 20a, 22

**Guten Appetit wünscht Ihr gourmet compagnie-Team!**

\* The contained additives and allergens can be viewed at the register.



**Subject to changes**