MENU

Week of 15.04. - 19.04.2024



	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Beef Broth with ham 393g	Apple and Celery Soup 380g	Cream of Potato Soup 315g	White Bean Soup with polenta dumplings	Vegetable Broth with fried batter pearls 132g
Classical & Delicious	Bernese Sausage with french fries and Relish sauce	Chicken Dürüm with vegetables and yogurt dip	House Skewer with Rösti and herb butter	Spaghetti Bolognese of beef with Grana Padano	Chicken Breast breaded in cornflakes with Country Fries
From all around the World	Roast Pork Shoulder with creamed polenta and bean vegetables	Baked Pike-Perch Fillet ith caper sauce, boiled potatoes and broccoli	Meatloaf with gravy served with spätzle and carrot vegetables 4.800g	Casarecce with fried bacon, cipolotti and mushrooms in a light cream sauce	Roasted Claresse Fillet with lemon cream sauce served with cous- cous and spinach 1.220g
Climate Menu	Arabic Vegetable and Rice Pan with raisins 550g	Stuffed Peppers with vegetable couscous and fruity tomato sauce	Vegetable Strudel with wild garlic sauce and celery puree 700g cos	Gluten-Free Penne with a fiery tomato and basil sauce served with grilled Mediterranean vegetables 750g	Quinoa Patty with oriental vegeta- bles and almond and yoghurt dip

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Grill	Bernese Sausage with french fries and Relish sauce	Chicken Breast with rosemary jus, baked potato and cauliflower	Schnitzel Day small 1.000g co. medium 1.130g co. large 2.110g co.	Salmon Steak with chipotle sauce, basmati rice and zucchini	Chicken Breast breaded in cornflakes with Country Fries		
Pizza of the Day	Prosciutto 1.620g	Mortadella con Bufala e Pomodorini 1.030g	Quattro Formaggi e Salami Piccante 1.750g	Salami e Rucola	Proscuitto e Funghi		
Pizza of the Week	Pizza Cipolla e Peperoni ✓ 1.080g 🚾						
Wok	Planted Chicken with a soy and ginger sauce, vegetables and soba noodles	Sautéed Strips of Pork in herb jus with gnocchi and mushrooms	Sesame Wok with fresh vegetables and sweet chili sauce	Trofie Liguri tossed in a wok with prawns and pesto rosso served with gremolata			