

Empfehlungen des Tages

MONTAG, 14. SEPTEMBER 2026

FUSILLI ALL' ARRABBIATA Grana A/G/L
fusilli all' arrabiata, grana cheese

FASCHIERTER BRATEN (BIO-KALB) Erdäpfelpüree, Champignonsauce A/C/G/L/O
meat loaf (minced organic veal), potato puree, mushroom sauce

DIENSTAG, 15. SEPTEMBER 2026

GEMÜSE-RISOTTO
geschmorte, bunte Tomaten, Scamorza, Rucola A/C/G
vegetable risotto, braised tomatoes, scamorza, rocket salad

SCHWEINS-KOTELETTS
Trauben-Kraut, Butterkartoffeln, Zwiebel-Jus G/L/O
pork cutlet, cabbage with grapes, buttered potatoes, onion gravy

MITTWOCH, 16. SEPTEMBER 2026

KÜRBIS-RICOTTA LAIBCHEN Vogerlsalat, Kräuterdip A/G/L
pumpkin-ricotta patties, lamb's lettuce, herb dip

HÜHNER-CURRY Kokos-Basmati G/L
chicken curry, basmati rice with coconut

DONNERSTAG, 17. SEPTEMBER 2026

SPINAT-NOCKERLN Gorgonzola-Sauce, Röstzwiebeln A/C/G/L/O
spinach-spaetzle noodles, gorgonzola sauce, roasted onions

CEVAPCICI auf Pitabrot, Paprika-Hummus, Wedges A/C/F/G/L/M
cevapcici on pita bread, bell pepper-hummus, wedges

FREITAG, 18. SEPTEMBER 2026

ZIEGENKÄSE-SPINAT CRÊPES Letscho, Pinienkerne A/C/G/L
goat's milk cheese-spinach crêpes, letcho vegetable stew, pine nuts

GEBRATENES ZANDERFILET Paradeiser-Fisolen, Oliven-Polenta A/D/G/L
fried fillet of pike perch, medley of tomatoes & green beans, olive polenta

JEDER TAGESTELLER 18,6 / EACH DISH OF THE DAY 18,6

A Gluten

B Krebstiere

/crustaceans

C Ei/egg

D Fisch/fish

E Erdnuss/peanuts

F Soja/soy

G Laktose/lactose

H Nuss/nuts

L Sellerie/celery

M Senf/mustard

N Sesam/sesame

P Lupinen/lupins

O Sulfite/alcohol

R Weichtiere/molluscs

Vegetarisch

/vegetarian

VeganVegan

☉ Schweinefleisch

Preise inklusive aller Steuern und Abgaben. Prices include all taxes and fees.