

Menu from

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Det 2		Today's menu	Vegetarian Menu	Special menu of the day
	Monday	Sweet corn soup Game Bratwurst (venison/pork) on thyme sauce Potatoes bakers style Red cabbage with apples	Sweet corn soup Fried cauliflower with Provençale herbs and sauce choron on garden rocket risotto Leaf salad	Sweet corn soup Pad Thai Thai noodles dish with giant prawns (VN aqua culture), sprouts, vegetables, shitake and peanuts Leaf salad
		Fr. 11.60	per 100g Fr. 3.10	Fr. 18.70
	Tuesday	Carrots ginger soup Indian Chicken Masala Indian chicken stew with vegetables, roasted curry, coconut milk and almond rice Leaf salad	Carrots ginger soup Spaghetti alio e olio Spaghetti* with olives oil, garlic, chive, tomatoes and chili crumble Leaf salad	Carrots ginger soup Sliced venison on juniper cream sauce Potato croquettes* Pumpkin with sugar peas
		Fr. 11.60	per 100g Fr. 3.10	Fr. 19.70
Daily available		Chicken bouillon with	Chicken bouillon with	Chicken bouillon with
Daily available Price each 100 g All prices incl. 8.1% MwSt. Salad buffet	Wednesday	croutons Brasato al Merlot Braised beef on tasty red wine sauce Saffron noodles Baked oven tomato	Croutons Cheese crust Moitie Moitie Bread with white wine, Swiss cheese and pickled vegetables Leaf salad	croutons Pulled pork Ciabatta Slow cooked pulled pork with cole slaw and BBQ sauce in ciabatta bread Leaf salad
Fr. 2.90		Fr. 11.60	per 100g Fr. 3.10	Fr. 15.10
Vegetables, noodles, rice, etc. Fr. 2.60 Dessert buffet Fr. 2.90	Thursday	Vegetable cream soup Homemade minced pork steak with fried onions and parmesan on tomato basil butter French fries Green peas with cream Fr. 11.60	Vegetable cream soup Aloo Gobi Indian potato dish with cauliflower beans, green peas, ginger, garlic and coriander Leaf salad per 100g Fr. 3.10	Vegetable cream soup Salmon Avocado Bowl with smoked salmon, avocado, cherry tomatoes on horseradish sauce or honey mustard vinaigrette Fr. 16.60
On a win or Time a	$\overline{}$	FI. 11.00	per 100g Ft. 3.10	F1. 10.00
Opening Times Monday - Thursday 7.00 - 17.00 h Friday 7.00 - 16.00 h Lunch 11.30 - 13.15 h	Friday	Lentil soup with balsam vinegar Baked cod fillet (NL, Northeast Atlantic, FAO27) with cornflakes on curry sauce Mixed vegetable rice Leaf salad Fr. 11.60	Lentil soup with balsam vinegar Homemade ebly fritters on root vegetables with tomatoes and cottage cheese sauce Leaf salad per 100g Fr. 3.10	Lentil soup with balsam vinegar Fried beef rump dices on gorgonzola sauce Pasta* with young spinach and cherry Tomatoes Leaf salad