

Lunch Menu, June 25-30

Monday, June 25th:

Menu 1 (M1):

Soup: Beef broth with semolina dumplings

Main menu: Grilled, stuffed chicken roulade with Italian vegetables and parsley potatoes

Menu 2 (M2):

Soup: Vegetable broth with semolina dumplings

Main menu: Mexican tortillas filled with spicy vegetables, topped with melted cheese

Tuesday, June 26th:

Menu 1 (M1):

Main menu: Spicy beef ragout, cooked in a wood stove, in mushroom sauce with bread dumpling

Desert: Home-made strawberry-yoghurt cake

Menu 2 (M2):

Main menu: zucchini pancakes with ragout of red onions and chanterelles

Desert: Home-made strawberry-yoghurt cake

Wednesday, June 27th:

Menu 1 (M1):

Soup: mushroom broth with semolina dumpling

Main menu: Lasagne „al forno“ with fresh parmesan and tomato sauce

Menu 2 (M2):

Soup: Mushroom broth semolina dumpling

Main menu: Spicy vegetable lasagne with fresh parmesan and tomato sauce

Thursday, June 28th:

Menu 1 (M1):

Main menu: Baked turkey-cheese skewer with salad and parsley potatoes

Desert: Home-made cherry cake

Menu 2 (M2):

Main menu: Vegetable patties with salad, sour cream with herbs and parsley potatoes

Desert: Home-made cherry cake

Friday, June 29th:

Menu 1 (M1):

Soup: Vegetable soup with herbs

Main menu: Stuffed belly of pork with potatoes and fresh coleslaw

Menu 2 (M2):

Soup: Vegetable soup with herbs

Main menu: Grilled salmon with herb butter and creamy vegetable risotto

Saturday, June 30th:

Menu 1 (M1):

Main menu: Steamed roast beef with onion and sour cream sauce, pickle and potato croquettes

Desert: Apple strudel with cinnamon sugar

Menu 2 (M2):

Main menu: Baked vegetables: mushrooms and cauliflower, lettuce with potatoes and cocktail sauce

Desert: Apple strudel with cinnamon sugar