

KW 20: 11.05. - 15.05.2026 Menu Plan Wiesloch

| | Daily offer 1 | Daily offer 2 | | |
|------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|--|
| Montag | Soup of the day Stuffed ravioli ^{PK} (a,a1,c,i) Onion sauce (a,a1,3) Potato (a,a1,j,l,1,9) Salad Mixed salad, Fruit kcal 553 kj 2312 | Soup of the day Wok vegetables ^{veg} Mie noodles (a,a1,c,g,1) Soy sauce (a,a1,c,f,g,i) Fruit kcal 305 kj 1277 | | |
| Dienstag | Soup of the day Bratwurst ^{PK} (a,a3,d,g,i,j,1,2,3,8) "Trucker Style" Corn, onions, peppers French fries, salad kcal 860 kj 3599 | Soup of the day Schupfnudel ^{veg} (a,a1,c,g,i) vegetable pan Yoghurt dip ^(g) kcal 357 kj 1496 | | |
| Mittwoch | Soup of the day Ground beef steak ^B (a,a1,c,i,j) Pepper cream sauce (a,a1,g,3) Potato balls (a,a1) Mixed salad kcal 792 kj 3313 | Soup of the day Vegetable stew "Tuscany" ^{veg} (i,3) Tomatoes, carrots, celery, onions, Savoy cabbage, leek, beans, zucchini Bread roll (a,a1,a2,a3,f,h,h1,k) kcal 400 kj 1674 | | |
| Donnerstag | Public holiday | | | |
| Freitag | Holiday | | | |

PK = Pork, B = Beef, P = Poultry, veg = vegetarian

All nutritional values are average values per plate dish. Allergens for the soup can be found on the light board.

Additives:

- 1=with colouring
- 2=with preservatives
- 3=with antioxidant
- 4=with flavour enhancer
- 5=sulphur
- 6=blackened
- 7=waxed
- 8=with phoshate
- 9=with sweeteners
- 13=phenylalanin

Allergens:

- a=gluten
- a1=wheat
- a2=rye
- a3=barley
- a4=oat
- a5=spelt
- a6=kamut
- b=crustacean
- c=egg
- d=fish
- e=peanut
- f=soy
- g=milk
- h=nuts
- h1=almonds
- h2=hazelnuts
- h3=walnuts
- h4=cashews
- h5=pecans
- h6=brazil nuts
- h7=pistachio nuts
- h8=macadamia nuts
- i=celeriatic
- j=mustard
- k=sesam
- l=sulphur& sulphuric
- m=lupine
- n=mollusc

Subject to change without notice.

Employee: 5,45 € / Trainee: 3,55 € / Guest: 9,05 € incl. VAT.

Monday-Wednesday: salad buffet incl. 1 roll/vegetable buffet

In the preparation of our dishes we use iodized salt.

