

KW 22: 25.05. - 29.05.2026 Menu Plan Wiesloch

	Daily offer 1	Daily offer 2	
Montag	Public holiday		
Dienstag	Soup of the day Chicken strips ^P (a,a1,g,i) "Züricher Art" Noodles (a,a1,c,i) Salad, Fruit kcal 1086 kj 4545	Soup of the day Pasta (a,a1) American-Sugo Mixed salad Fruit kcal 566 kj 2369	
Mittwoch	Soup of the day Sausage salad ^{PK} (a,a1,a3,j,l,1,2,3,8,9) Tomato, egg ^(c) French fries kcal 1063 kj 4449	Soup of the day Indian noodle pan ^{veg} (a,a1,c,f,g) Carrots, leeks, Peppers, mushrooms Spicy tikka sauce kcal 535 kj 2239	
Donnerstag	Soup of the day Nuremberg Rostbratwurst ^{PK B} (8) Gravy (a,a1,3) Fried potatoes Salad, kcal 745 kj 3118	Soup of the day Stuffed pepper "vital" ^{veg} (a,a1,g) Yoghurt mint dip ^(f,g) Mixed salad Dessert kcal 436 kj 1822	
Freitag	Soup of the day Baked fish fillet ^F (a,a1,c,d) Remoulade sauce (a,a1,a3,c,d,i,j,3,9) Potato salad (a,a1,j,l,1,9) Fruit kcal 806 kj 3371	Salad Bowl salad plate Roll Fruit	

PK = Pork, B = Beef, P = Poultry, F=Fish, 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=celeriace
- 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.

Tuesday-Thursday: salad buffet incl. 1 roll/vegetable buffet

In the preparation of our dishes we use iodized salt.

