

KW 42: 12.10. - 16.10.2026 Menu Plan Wiesloch

	Daily offer 1	Daily offer 2	Action / Information
Montag	Soup of the day Chicken strips ^P (a,a1,f) "Chinese style" Buttered rice (g,i,1) Mixed salad, Fruit kcal 573 kj 2398	Soup of the day Potato pouches ^{veg} (g) Mediterranean cream cheese Chive dip (a,a3,g,j,1) Mixed salad, Fruit kcal 516 kj 2160	
Dienstag	Soup of the day Heidelberger potato dish ^{PK} (2,3,8) Sausage, bacon, onions Gravy (a,a1,3) Mixed salad kcal 686 kj 2869	Soup of the day Pasta ^{veg} (a,a1) American-Sugo Mixed salad kcal 566 kj 2369	Homemade Kebab Pizza ^P (a,a1,g) Chicken Herb-garlic-sauce (a,a1,c,i,l,3) Mixed salad kcal 1514 kj 6333 9,50 €
Mittwoch	Soup of the day Chicken breast fillet ^P (a,a1,a3,c,f,g) "Milan style" Tomato sauce (g,1) Spaghetti (a,a1,c,g,1) Mixed salad kcal 887 kj 3710	Soup of the day Pumpkin and lentil curry dal ^{veg} (g) kcal 562 kj 2351	
Donnerstag	Soup of the day Hungarian goulash ^{PK} (a,a1,8) from pork Egg noodles (a,a1,c,i) Mixed salad, kcal 622 kj 2602	Soup of the day Mushrooms in cream sauce ^{veg} (a,a1,g,i) Bread dumplings (a,a1,c,i) Mixed salad kcal 598 kj 2503	Homemade lahmacun ^B (a,a1,g) Ground beef Lettuce, Onions Herb-garlic-sauce (a,a1,c,i,l,3) kcal 1606 kj 6717 9,50 €
Freitag	Soup of the day Kibbeling ^F (a,a1,d,g,j) Joppie sauce (a,a1,a3,c,i,j,l,1,3) Chips Fruit kcal 963 kj 4030	OR Salad Bowl salad plate 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: 5,70 € / Trainee: 3,70 € / Guest: 9,30 € incl. VAT.

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

In the preparation of our dishes we use iodized salt.

