

KW 43: 19.10. - 23.10.2026 Menu Plan Wiesloch

	Daily offer 1	Daily offer 2	Action / Information
Montag	Soup of the day Chicken breast fillet ^P Chasseur sauce ⁽⁸⁾ Spätzle ^(a,a1,c,i) Mixed salad, Fruit kcal 818 kj 3422	Soup of the day Schupfnudel ^{veg (a,a1,c,g,i)} vegetable pan Yoghurt dip ^(g) Fruit kcal 357 kj 1496	
Dienstag	Soup of the day Curry strips ^{P (a,a1,f,g,1)} Rice ^(g,i,1) Salad Dessert kcal 637 kj 2665	Soup of the day Lentil stew ^{veg (a,a1,i,l,1)} Roll ^(a,a1) Dessert kcal 597 kj 2500	Red Laksa Chili Soup ^{P (a,a1,c,d,3)} Strips of chicken breast, Leek, pak choi, carrots, Paprika, mushrooms, sprouts, Asian noodles kcal 881 kj 3685 8,50 €
Mittwoch	Soup of the day Spaghetti ^{B (a,a1,c,g,1)} Bolognese ⁽ⁱ⁾ Grated cheese ^(g) Mixed salad kcal 835 kj 3495	Soup of the day Paprika-tofu-stew ^{veg (a,a1,f)} (Paprika, onions, zucchini, tomatoes) Whole meal bread ^(a,a1,a2,f,g) kcal 380 kj 1591	
Donnerstag	Soup of the day Grilled sausage ^{PK (8)} Gravy ^(a,a1,3) Mashed potato ^(g,1) Apple red cabbage ^(g,1,3) kcal 702 kj 2936	Soup of the day Potato soup ^{veg (g,i)} Steamed yeast dumplings ^(a,a1,c,g) kcal 872 kj 3647	Tom Kha Gai Soup ^{P (a,a1,c,d,g)} Strips of chicken breast, Paprika, tomatoes, leek, Mushrooms, sprouts, Asian noodles kcal 1091 kj 4567 8,50 €
Freitag	Soup of the day Baked fish fillet ^{F (a,a1,c,d)} Sauce tartare ^(a,a1,c,g,i,j,1,3,9) Potato and Cucumber Salad ^(a,a1,l,1) Fruit kcal 779 kj 3257	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.

