

— Monday 16.09.2019 —

**Chili**


**Barbeque**

Turkey skewer **1,80 €**


Beef steak (90g) **1,90 €**

**Main courses**

Baked papadam with curry prawns, water-cress, paprika, cucumber-kimchi and lime-chili-sauce **4,40 €**

 (484 kcal , 19g F , 43g Ew , 32g Kh) 8, 6, L, B, Aa, G, K, J

Baked papadam with curry tofu, water-cress, paprika, cucumber-kimchi and lime-chili-sauce **3,60 €**

 (516 kcal , 23g F , 40g Ew , 34g Kh) 8, 6, L, Aa, F, G, K, J

**Side dishes**

Potatoes according to daily offer **1,00 €**


Grilled corn with maple syrup **1,00 €**  
G

**Desserts**

Blueberry trifle with peppermint pesto **1,00 €**

Ha, G

Jellied buttermilk with fig compote **1,00 €**

 8, 13, 6, 1, L, Aa, Hb, Hc, G

**Oregano**

**Soups**

Lentil stew with radicchio and salsiccia **1,00 €**

8, 13, 1, 3, L, I

**Main courses**

Roasted chicken breast with scallion jus, broccoli mash and sweet potato **3,95 €**

8, 13, L, I, G, J

**Side dishes**

Sweet potato **1,50 €**

Pan fried broccoli **1,50 €**


G

**Desserts**

Blueberry trifle with peppermint pesto **1,00 €**

Ha, G

Jellied buttermilk with fig compote **1,00 €**

 8, 13, 6, 1, L, Aa, Hb, Hc, G

**Oliva**

**Main courses**

Wild herbs salad with roasted focaccia bread, grilled zucchini, caper vinaigrette, green tomatoes and roast pork tenderloin **4,80 €**

8, L, Aa, G, J


Selection of different salads, leaf salads and mixed salads according to your wishes **3,00 €**

**Desserts**

Blueberry trifle with peppermint pesto **1,00 €**

Ha, G


Jellied buttermilk with fig compote **1,00 €**

 8, 13, 6, 1, L, Aa, Hb, Hc, G

 **Salvia**

**Soups**

Bulgur cabbage soup with bunched carrots **1,00 €**

 I, Aa, G

**Main courses**

Mushroom scrambled eggs with creamy creamed spinach and chive potato **3,60 €**

8, 13, L, C, G

**Side dishes**

Creamy spinach **1,50 €**

8, 13, L, G


Chive potato **1,00 €**

**Desserts**

Blueberry trifle with peppermint pesto **1,00 €**

Ha, G

Jellied buttermilk with fig compote **1,00 €**

 8, 13, 6, 1, L, Aa, Hb, Hc, G

— Tuesday 17.09.2019 —

**Chili**

**Barbeque**

Chicken breast **1,60 €**

Veal medallion (90 g) **2,40 €**

**Main courses**

Quinoa pizza with grilled antipasti vegetables, spinach, avocado and lemon dip **3,60 €**

 1, C, Aa, G


**Side dishes**

Potatoes according to daily offer **1,00 €**

Grilled tomato **1,00 €**  
G

**Desserts**

Greek yogurt with mirabelle and granola **1,00 €**

 Ha, Ad, G

Marinated currant with poppy seed vanilla cream **1,00 €**  
G

**Oregano**

**Soups**

Tom Yum soup with Pak Choi and Thai basil **1,00 €**  
K

**Main courses**

Braised leg of lamb with raz-el Hanout sauce, roasted cabbage and spice couscous **4,40 €**

I, Aa, G, K


**Side dishes**

Pan fried white cabbage **1,00 €**  
G, K

Aa **1,00 €**

**Desserts**

Greek yogurt with mirabelle and granola **1,00 €**

 Ha, Ad, G

Marinated currant with poppy seed vanilla cream **1,00 €**  
G

**Oliva**

**Main courses**


Vegetable salad with lettuce, garden herb vinaigrette, carrots, cauliflower, roasted parsley root and fried pike perch fillet **4,80 €**

8, L, D, G

Selection of different salads, leaf salads and mixed salads according to your wishes **3,00 €**

**Desserts**

Greek yogurt with mirabelle and granola **1,00 €**

 Ha, Ad, G

Marinated currant with poppy seed vanilla cream **1,00 €**  
G

**Salvia**

**Soups**

Onion soup with stewed marjoram apples **1,00 €**

8, 13, L, G

**Main courses**

Turkey breast fried with thyme, Riesling sauce, summer vegetable, baked potato and sour cream **3,95 €**

8, 13, L, G


**Side dishes**

Summer vegetable **1,50 €**  
G

Oven potato **1,00 €**  
G

**Desserts**






Greek yogurt with mirabelle and granola **1,00 €**

 Ha, Ad, G






Marinated currant with poppy seed vanilla cream **1,00 €**  
G

— Wednesday 18.09.2019 —

Chili	Oregano	Oliva	Salvia
<b>Barbeque</b> Turkey steak <b>1,60 €</b> <hr/> Lamb chop <b>2,20 €</b>	<b>Soups</b> Curry soup with lemongrass <b>1,00 €</b> tofu Aa, K		<b>Soups</b> Kohlrabi stew with peas and garden cress <b>1,00 €</b> 8, L, G
<b>Main courses</b> Grilled red mullet fillet with young poree, parsley jus, pickled olives and herbal rice <b>4,20 €</b> 8, L, I, D, G	<b>Main courses</b> "Japchae" Korean glass noodles with spring onions, cabbage, paprika, pak choi, peanuts and grilled beef hip <b>4,40 €</b> 8, L, E, Aa, F, G, K	<b>Main courses</b> Pickling salad with three kinds of beans, chanterelles, beetroot, arugula salad dressing and roasted corn chicken breast <b>4,80 €</b> 8, L	<b>Main courses</b> Vegetarian swabian pocket noodles with melted onions, bunched carrots and cress quark <b>3,60 €</b> Vegetarisch 8, L, I, C, Aa, G
	<b>"Japchae" Korean glass noodles with spring onions, cabbage, peppers, pak-choi, peanuts and grilled bean pancakes <b>3,60 €</b></b> Vegetarisch 8, L, E, Aa, F, G, K	Selection of different salads, leaf salads and mixed salads according to your wishes <b>3,00 €</b>	
<b>Side dishes</b> Potatoes according to daily offer <b>1,00 €</b> <hr/> Grilled vegetable <b>1,50 €</b>	<b>Side dishes</b> Pak choi <b>1,50 €</b> Aa, F, K		
<b>Desserts</b> Passion fruit panna cotta with physalis relish <b>1,00 €</b> G	<b>Desserts</b> Passion fruit panna cotta with physalis relish <b>1,00 €</b> G	<b>Desserts</b> Passion fruit panna cotta with physalis relish <b>1,00 €</b> G	<b>Desserts</b> Passion fruit panna cotta with physalis relish <b>1,00 €</b> G
Mango cream cheese cream with coconut <b>1,00 €</b> 6, 1, G	Mango cream cheese cream with coconut <b>1,00 €</b> 6, 1, G	Mango cream cheese cream with coconut <b>1,00 €</b> 6, 1, G	Mango cream cheese cream with coconut <b>1,00 €</b> 6, 1, G

Chili	Oregano	Oliva	Salvia
<b>Barbeque</b> <hr/> Duck breast <span style="float: right;">2,20 €</span> <hr/> Salmon steak <span style="float: right;">2,20 €</span> <small>Aa, D</small>	<b>Soups</b> <hr/> Sweet potato plantain stew with cashew nuts <span style="float: right;">1,00 €</span> <small>Hd, G</small>		<b>Soups</b> <hr/> Beef broth with egg custard and root vegetable <span style="float: right;">1,00 €</span> <small>I, C</small>
<b>Main courses</b> <hr/> Eggplant filled with walnut ricotta, cherry tomato and olive salad, Parmesan and flower blossom <span style="float: right;">3,60 €</span>  8, 1, L, C, Hc, G	<b>Main courses</b> <hr/> Chicken gyros with cabbage salad, tzatziki and flatbread <span style="float: right;">3,95 €</span> <small>8, L, I, C, Aa, G, K</small>	<b>Main courses</b> <hr/> Arugula with pimientos de padron, garlic croutons, manchego cheese, almond dressing and vegetable tortilla <span style="float: right;">4,80 €</span> <small>8, L, C, Aa, Ha, G</small> <hr/> Selection of different salads, leaf salads and mixed salads according to your wishes <span style="float: right;">3,00 €</span>	<b>Main courses</b> <hr/> Beef goulash "Hungarian style" with peppers, onions and wild herbs ribbon noodles <span style="float: right;">4,40 €</span> <small>8, 13, L, Aa, G</small>
<b>Side dishes</b> <hr/> Potatoes according to daily offer <span style="float: right;">1,00 €</span> <hr/> Pan fried broccoli <span style="float: right;">1,50 €</span> <small>G</small>	<b>Side dishes</b> <hr/> Cabbage salad <span style="float: right;">1,00 €</span> <small>8, 1, L, I, C, Aa, G</small> <hr/> Flatbread <span style="float: right;">1,00 €</span> <small>Aa, K</small>		<b>Side dishes</b> <hr/> Bell pepper <span style="float: right;">1,00 €</span> <hr/> Herbs ribbon noodles <span style="float: right;">1,00 €</span> <small>Aa, G</small>
<b>Desserts</b> <hr/> Oreo quark with nectarine ragout <span style="float: right;">1,00 €</span> <small>G</small> <hr/> Pineapple grapefruit salad, ricotta and dark chocolate <span style="float: right;">1,00 €</span>  6, 1, G	<b>Desserts</b> <hr/> Oreo quark with nectarine ragout <span style="float: right;">1,00 €</span> <small>G</small> <hr/> Pineapple grapefruit salad, ricotta and dark chocolate <span style="float: right;">1,00 €</span>  6, 1, G	<b>Desserts</b> <hr/> Oreo quark with nectarine ragout <span style="float: right;">1,00 €</span> <small>G</small> <hr/> Pineapple grapefruit salad, ricotta and dark chocolate <span style="float: right;">1,00 €</span>  6, 1, G	<b>Desserts</b> <hr/> Oreo quark with nectarine ragout <span style="float: right;">1,00 €</span> <small>G</small> <hr/> Pineapple grapefruit salad, ricotta and dark chocolate <span style="float: right;">1,00 €</span>  6, 1, G

— Friday 20.09.2019 —

Chili	Oregano	Oliva	Salvia
<p><b>Barbeque</b></p> <p>Turkey steak <b>1,60 €</b></p> <hr/> <p>Beef steak (90g) <b>1,90 €</b></p>	<p><b>Soups</b></p> <p>Chick-pea dal with chilli and tandoori chard <b>1,00 €</b> K</p> <hr/>		<p><b>Soups</b></p> <p>Potato and spinach cream soup with smoked salmon <b>1,00 €</b> 8, 13, L, D, G</p> <hr/>
<p><b>Main courses</b></p> <p>Beetroot mozzarella caprese with basil pesto, sun-dried tomatoes, lettuce and pine nuts <b>3,60 €</b>  8, 1, L, C, Ha, G</p> <hr/>	<p><b>Main courses</b></p> <p>Smoked Cajun Spice Spareribs of pork with BBQ sauce, cucumber salad and potato wedges <b>4,40 €</b> 8, 5, 11, L, Aa, G</p> <hr/>	<p><b>Main courses</b></p> <p>Radicchio salad with arugula, radishes, pickled artichokes, lemon dressing and grilled veal <b>4,80 €</b> 8, L</p> <hr/> <p>Selection of different salads, leaf salads and mixed salads according to your wishes <b>3,00 €</b></p> <hr/>	<p><b>Main courses</b></p> <p>Schlutzkräpfen ravioli with nut butter, roasted bacon, mountain cheese, walnuts and watercress <b>3,95 €</b> 8, 1, 3, L, C, Aa, Hc, G</p> <hr/>
<p><b>Side dishes</b></p> <p>Potatoes according to daily offer <b>1,00 €</b></p> <hr/> <p>Fennel <b>1,00 €</b> G</p> <hr/>	<p><b>Side dishes</b></p> <p>Cucumber salad <b>1,50 €</b> G</p> <hr/> <p>Potato wedges <b>1,00 €</b></p> <hr/>		
<p><b>Desserts</b></p> <p>Green sauce mousse with raspberries <b>1,00 €</b>  6, 1, G</p> <hr/> <p>White chocolate cream with pear <b>1,00 €</b> 8, 13, L, G</p> <hr/>	<p><b>Desserts</b></p> <p>Green sauce mousse with raspberries <b>1,00 €</b>  6, 1, G</p> <hr/> <p>White chocolate cream with pear <b>1,00 €</b> 8, 13, L, G</p> <hr/>	<p><b>Desserts</b></p> <p>Green sauce mousse with raspberries <b>1,00 €</b>  6, 1, G</p> <hr/> <p>White chocolate cream with pear <b>1,00 €</b> 8, 13, L, G</p> <hr/>	<p><b>Desserts</b></p> <p>Green sauce mousse with raspberries <b>1,00 €</b>  6, 1, G</p> <hr/> <p>White chocolate cream with pear <b>1,00 €</b> 8, 13, L, G</p> <hr/>

Additives

- 1 contains preservatives
- 2 contains food colouring
- 3 contains antioxidants
- 4 contains flavour enhancers
- 5 contains phosphates

Allergens

- A contains Gluten from cereals
- Aa contains wheat
- Ab contains rye
- Ac contains barley
- Ad contains oats

Hb contains hazelnuts

Hc contains walnuts

Hd contains cashew nuts

He contains pecan

Hf contains para nuts

6 contains sweetener  
7 contains a phenylalanine source  
8 sulphurised  
9 blackened  
10 waxed  
11 contains caffeine  
12 contains quinine  
13 Alcohol

B contains crustaceans  
C contains eggs  
D contains fish  
E contains peanuts  
F contains soybeans  
G contains milk (incl. lactose)  
H contains nuts  
Ha contains almonds

Hg contains pistachio  
Hh contains macadamia nuts  
I contains celery  
J contains mustard  
K contains sesame  
L contains sulphur dioxide & sulphites  
M contains lupin  
N contains mollusca

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Allergen-related data is based on information from manufacturers and suppliers. Based on the variety of products and the simultaneously processing various foods, cannot completely discount cross-contamination and products of 100% in traces from not labelled ingredients.

Therefore, we cannot unfortunately completely exclude cross-contamination.