


















Weekly menu


11.3.2019 - 15.3.2019

| Date | 11.3.2019 | 12.3.2019 | 13.3.2019 | 14.3.2019 | 15.3.2019 |
|---|---|---|--|--|---|
| Tagessuppe | Apple celery cream soup  | Bread soup Italian | Chervil cream soup  | Potato soup Clear  | Kohlrabi cream soup  |
| Cut & Gerne (included 3 side dishes) | Kofta Beef Herb quark | Pork Schnitzel Sauce béarnaise | Turkey breast Cream sauce | Königsberger meatball Veal Caper sauce | Fish fingers Remoulade |
| Quer Beet | Baked potato Black pudding Onion | Camembert Lingonberries Wild herb salad  | Grilled sausages Pork Sauerkraut  | Poulard breast Red wine sauce  | Beef roulade Red cabbage Dumpling |
| Mediterran | Linguine Oyster mushroom Rocket salad  | Chickpea balls Jasmin rice  | Pea stew Tofu  | Sweet potato salad Aubergine slice  | Mezzelune pomodoro basilico Vegetable  |
| Imbiss | Lentil soup Indian Pita bread  | Bao bun Pulled turkey hoisin sauce | Pizza Goat´s cheese Courgette  | Maultaschen  | Almond rice pudding Cherry compote  |
| Wok 2.0 | Miso Soba Roast pork Bean sprouts Mu Err | Couscous Beef Baby spinach Mushroom | Poke Bowl Salmon Samphire Sushi rice | Korean BBQ Pork Jasmin rice Kimchi | Kung pao chicken |
| Tagesspezial 1 | Lemon chicken | Penne Bolognese Lamb | Casserole Pumpkin Beef | HM-Topf | Roast loin Pork Marjoram sauce Bavarian kraut Horseradish  |

You will find all the information about the food additives, allergens and nutritional values on the notice board or our homepage www.ergo-gourmet.de
 External guests will pay a surcharge of 95 % to the advertising rate.
 Our offer is subject to alterations.

 = Vegetarian

 = Vegan

 = Low Carb

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Wir bereiten Genussmomente.