


Weekly menu


2.3.2026 - 6.3.2026

| Date | 2.3.2026 | 3.3.2026 | 4.3.2026 | 5.3.2026 | 6.3.2026 |
|-----------------------------|--|--|--|--|--|
| G&G Traditionell | Schnitzel Chicken Cream sauce Leaf spinach | Thuringian sausage Pork Sauerkraut Mashed potato | Table-top stew Horseradish Malt stick | Poulard breast Mixed lentil Lemon sauce | Butter chicken Jasmin rice |
| THE DAILY SPECIAL | Braised beef Carrot Spaetzle | Mashed Potato Chicken Mediterranean Spinach Cheese Sauce | Gerstoni-Bratling Schnittlauchsauce Gedünstete Möhre | Pyttipanna | Leberkäse pan |
| SIGNOR PEPPINO | Cappelletti Teleggio Roasted pepper sauce Vegetable slices Hard cheese | Pea risotto Pine nut Tomato | Fusilli Beef White wine sauce | Beetroot risotto Broccoli Carrot | Lasagne Vegetables Tomato sauce Vegetarian |
| HAPPY BITE | Mung bean bits Romesco sauce Spicy vegetables | Potato and minced meat casserole | Cabbage roulade Gravy Mashed potatoes | Falafel burger Onion Bell pepper Tahini Frenzy fries | Baked pollock Herb quark Potato salad |
| THE BOWL | | Red Bowl 2.0 Hummus Quinoa Candy Cane Beets Raspberry Dressing | Tom Kha Gai Chicken Galangal Jasmine rice | Strips of beef Asia style Rice | |

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 100 % to the advertising rate.
 Our offer is subject to alterations.

 = Vegetarian

 = Vegan

 = Casino Klassiker

= with pork

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