Weekly menu

12.1.2026 - 16.1.2026

Date	12.1.2026	13.1.2026	14.1.2026	15.1.2026	16.1.2026
G&G Traditionell	Gyros | Turkey | Coleslaw | Djuvec rice	Turkey schnitzel | Nacho crust | Barbecue sauce | Potato dippers	Stuffed bell pepper | Lentil dal | Raita dip | Jasmine rice	Couscous | Beef | Baby spinach | Mushroom	Doner kebab bowl | Chicken | Pita bread
THE DAILY SPECIAL	Marinated beef goulash | Red cabbage | Dumpling	Plate-Rösti | Mushrooms in Almond Cream	Classic burger	Chicken breast | Potato pumpkin risotto	Gochujang Brussels Sprouts | Kimchi | Basmati Rice
SIGNOR PEPPINO	Spaghetti | Pesto | Antipasti	Orecchiette | Vegetable sauce | Cherry tomato	Scaloppine | Pork | Marsala sauce | Leaf spinach | Gnocchi	Pinsa | Bruschetta	Cannelloni Plant based | Vegetable pan | Tomato sauce
HAPPY BITE	Pumpkin curry	Cured pork | Bavarian kraut | Potato mash	Swabian ravioli | Tomato – fennel | Caramelised onions	Deep fried fish pieces | Remoulade | Steak house frites	Pork neck steak | Lumberjack style | Bean | Fried potato
THE BOWL		Burrito Bowl | Ground Beef | Rice | Tortilla	Khao Pad | Rice | Vegetable | Egg	Vegetable curry | Green | Tofu marinated | Basmati rice	

= Vegetarian

= Vegan

= Casino Klassiker

= with pork

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.

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