

## TAGESMENÜ DIENSTAG

24. Mai 2022

### Gurkenkaltschale

Sauerrahm <sup>7</sup> | Dill

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### Zucchini-Feta-Kugeln <sup>1</sup>

Randen Hummus | Zitronen-Sauerrahm <sup>7</sup> | Rucola

*oder*

### Lachsravioli <sup>1|4|7</sup>

Nussbutter <sup>7</sup> | Junger Spinat | Belper Knolle

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### Rhabarber-Streusselkuchen <sup>1|4|7</sup>

Vanilleglace <sup>7</sup> | Rahm <sup>7</sup>

## DAILY MENU TUESDAY

24. May 2022

### Cold cucumber soup

sour cream <sup>7</sup> | dill

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### Zucchini feta balls <sup>1</sup>

beetroot hummus | lemon sour cream <sup>7</sup> | arugula

*or*

### Salmon ravioli <sup>1|4|7</sup>

brown butter <sup>7</sup> | young spinach | Belper Knolle <sup>7</sup>

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### Rhubarb crumble cake <sup>1|4|7</sup>

vanilla ice cream <sup>7</sup> | cream <sup>7</sup>

Herkunftshinweis/origin information - Lachs/salmon: NOR

#### Allergene/allergens:

1=Eier/eggs | 2=Erdnüsse/peanuts | 3=Fisch/fish | 4=Gluten/gluten | 5=Krebstiere/crustaceans  
6=Lupine/lupin | 7=Laktose/lactose | 8=Nüsse/nuts | 9=Schwefel/sulphites | 10=Sellerie/cellery  
11=Senf/mustard | 12=Sesam/sesame | 13=Soja/soya | 14=Weichtiere/molluscs