<table>
<thead>
<tr>
<th>Day</th>
<th>Breakfast</th>
<th>Lunch 1</th>
<th>Pizza / Pasta</th>
<th>Info box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>BBQ / Wok</td>
<td>Grilled turkey steak with grapes, mushrooms, bread crumbs, and rosemary potatoes (12gr,12we,20,21,34)</td>
<td>Young salted herring housewives’ style with herbs, potatoes and green beans (3,9,13,15,17,18)</td>
<td>Please find information about the current regulations concerning the Casino on our homepage or in the FAQ. All dishes are also available “to go”. Opening hours: Canteen 11:30 a.m. – 2 p.m. / Bistro 7 a.m. – 3 p.m. The vending machine in the Canteen foyer can be used 24 hours/day</td>
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<tr>
<td>Tuesday</td>
<td>Start of the season: Soft ice cream in the bistro</td>
<td>Two pork medallions with cream sauce and potato fritters (12gr,12we,13,17,20,21,29)</td>
<td>Pasta* with leek, beetroot, and goat cheese with ginger and citron pepper (3,7,9,12we,13,26)</td>
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<td>Wednesday</td>
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<td>Sweet cut-up pancakes served with warm sour cherries and applesauce with sugar and cinnamon (2,3,12,13,26)</td>
<td>Pizza Tex Mex style with minced beef, corn, kidney beans, and sour cream (2,3,12we,13,20,30)</td>
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<td>Thursday</td>
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<td>Pizza with vegan Mozzarella cheese and roasted eggplant, broccoli, and zucchini (12we,20,27)</td>
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<td>Friday</td>
<td>Start of the season: Soft ice cream in the bistro</td>
<td>Meat skewer with herb butter and French fries (13,29)</td>
<td>Fresh trout fried à la Millers Wife with parsley potatoes, and lemon slice (12we,15)</td>
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<td>$\frac{1}{2}$ Tandoori chicken fresh from oven with yoghurt dip and pita bread (2,4,9,12we,13,18,34)</td>
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</tbody>
</table>

### Offer of the day

- BBQ / Wok: Grilled turkey steak with grapes, mushrooms, bread crumbles, and rosemary potatoes (12gr,12we,20,21,34)
- Young salted herring housewives’ style with herbs, potatoes and green beans (3,9,13,15,17,18)
- Cauliflower-cinnamon dal with basmati rice, cashew-coriander chutney, and pita bread (12we,18,21,22ca,27)
- Chili sin carne with red beans, roots, corn, tofu, corn, and wholegrain roll Vegetarian: with sour cream (12ro,12we,13,20,21,26,27)
- Regional filled pasta squares with vegetables, mushrooms, and sour cream, served with lettuce (12,13,17,18,21,26)
- Chili con carne with minced beef, roots, corn, coriander, and baguette (12we,21,36)
- Pizza with vegan Mozzarella cheese and roasted eggplant, broccoli, and zucchini (12we,20,27)
- Spaghetti* aglio e olio with garlic, chili, and parsley Vegetarian: with hard cheese (12we,13,27)
- Pasta* with leek, beetroot, and goat cheese with ginger and citron pepper (3,7,9,12we,13,26)
- Pizza Tex Mex style with minced beef, corn, kidney beans, and sour cream (2,3,12we,13,20,30)
- Pizza with vegan Mozzarella cheese and roasted eggplant, broccoli, and zucchini (12we,20,27)
- Spaghetti* aglio e olio with garlic, chili, and parsley Vegetarian: with hard cheese (12we,13,27)
List of Ingredients

1 With dyes
2 With preservatives
3 With antioxidant
4 With flavor enhancer
5 With phosphate
6 Surface waxed
7 Sulphurated
8 Blackened
9 With sweetener
10 Contains phenylalanine source
11 May contain residual alcohol
12 Cereals and cereal products containing gluten
(We - Wheat, Ry - Rye, Sp - Spelt, Gr - Green spelt, Ba - Barley)
13 Milk and milk products
14 Crustaceans and products thereof
15 Fish and fish products
16 Molluscs and products thereof
17 Eggs and egg products
18 Mustard and products thereof
19 Sesame seeds and sesame products
20 Soy and soy products
21 Celery and products thereof
22 Nuts
(AI - Almond, PI - Pistachios, HA - Hazelnut,
Wa - Walnut, Ma - Macadamia nut, Ca - Cashew)
23 Peanuts and peanut products
24 Sulphur dioxide and sulfides
25 Lupines and lupine products
26 Vegetarian
27 Vegan
28 Meat and meat products
29 Pork
30 Beef
31 Veal
32 Venison
33 Lamb
34 Poultry

The offers/components with the JOB & FIT logo correspond to the "DGE quality standard for catering in businesses" and have been certified as a menu line by the German Nutrition Society (DGE).

*According to BIO certification DE-ÖKO-006