













	Montag/Monday	Dienstag/Tuesday	Mittwoch/Wednesday	Donnerstag/Thursday	Freitag/Friday
Tagesmenü	 Hawaiischnitzel mit Früchte-Curryreis und Menüsalat (ca. 658 kcal) A, G	 Gebratene Hühnerbrust in Rosmarinsaftl mit Rahmpolenta dazu Menüsalat (ca. 930 kcal) DESSERT A, G	 Gebackenes Hühnerbrustschnitzel mit Reis und Menüsalat (ca. 798 kcal) A, C	 Salzburger Bierfleisch mit Hörnchen und Menüsalat (ca. 920 kcal) A, C, L	 Gebackenes Alaska Seelachsfilet mit Petersilienkartoffeln und Menüsalat (ca. 944 kcal) A, C, D
Dish of the day	 escalope „Hawaiian“ style with fruit-curry rice and salad (ca.658 kcal) A, G	 roasted chicken breast with rosemary jus, creamy polenta and salad (ca. 930 kcal) DESSERT A, G	 fried escalope of chicken breast with rice and salad (ca. 798 kcal) A, C	 beef with beer Salzburg style with noodles and salad (ca. 920 kcal) A, C, L	 fried filet of Alaska pollack with parsley potatoes and salad (ca. 944 kcal) A, C, D

Änderungen vorbehalten
Subject to change

Please take a look at the **daily offer** of hot and cold dishes **at our buffet!**

www.jh-catering.at

A: Glutenhaltiges Getreide; B: Krebstiere; C: Ei; D: Fisch; E: Erdnuss; F: Soja; G: Milch bzw. Laktose; H: Nüsse/Schalenfrüchte; L: Sellerie; M: Senf; N: Sesam; O: Sulfite; P: Lupinen; R: Weichtiere
A: grain (gluten); B: shellfish; C: eggs; D: fish; E: peanuts; F: soya; G: milk/lactose; H: nuts/shell fruits; L: celery; M: mustard; N: sesame; O: sulfite; P: lupin; R: mollusk;



GREEN KITCHEN Seal of Quality

For our selection of wholesome-vegetarian specialties at the buffet, we were honored by Styria vitalis!



THURSDAY is THEME DAY

„Fisherman Fritz is fishing fresh fish ...“ 😊
and we are looking forward to a lot of different delicious fish and seafood dishes!
More information on our website!