

# Menu

## Monday November 4<sup>th</sup> to Sunday November 10<sup>th</sup> 2024

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	Egg dish	Croissants, egg, <b>pancakes</b>	Scrambled eggs	<b>Waffles</b>	Egg dish		
Lunch	Scalloped Gyros  Breaded, fried flounder fillet with home-made garlic mayonnaise  Potato ravioli with spinach – fresh cheese filling  Tagliatelle rustiche  Tomato with Parmesan cheese  Fennel  Dessert	Glazed veal shoulder  Crispy fish fillet  Maluns (Grisons potato dish) with apple compote  Mashed potatoes  Green beans with onions and bacon  Cream spinach  Dessert	Chicken Cordon Bleu  Fish dish  Vegetarian dish  Crispers potatoes  Gratinated cauliflower  Dessert	Pink fried lamb saddle fillet with garlic – herb sauce  Golden fish nuggets  Strudel with Tempeh vegetables  Risotto al pesto  Ratatouille  Black salsify  Dessert	Warm buffet with meat, fish and vegetarian dishes  Garnishes and vegetables  Dessert	Traditional Lyceum Alpinum Brunch  Scrambled egg with tomatoes  Plain in Pigna	Traditional Lyceum Alpinum Brunch  Fried eggs  Ham croissants
Dinner	Veal sausage with onion sauce  Vegetarian dish  Crispy hash brown potatoes  Dessert	Broth with garnish  Tuortun d'Ardez (Meat tarte of Ardez)  Vegetarian dish  <b>Grisons Pizokel</b>  Dessert	<b>Hot Dogs</b> with:  * Zuozinger * Wienerli * Vegetarian sausage  Dessert	Vegetable soup  Pan stirred duck breast with egg, spring onions and broccoli  Vegetarian dish  Semolina slices  Dessert	<b>Spaghetti Bolognese</b>  <b>Spaghetti Napoli</b>  Dessert	<b>Pizza - Toast</b>  Dessert	Chicken curry with pineapple  Vegetarian dish  <b>Spaetzli with spinach</b>  Dessert



according to the recipe from Hiltl

contains nuts



contains gluten



We reserve the right to make any changes to the offer...