Gsi Gustav Stresemann Institut
Restaurant

	Monday *June 20th*	**Tuesday** *June 21th*
Starter	Appetizer	Appetizer
Soup of the day	Cream of tomato soup with basil	Beef broth with insert
Menu 1	Fried chicken breast steak with paprika and onion vegetables, with pasta	turkey breast with tarragon-bechamel sauce, with provincial pasta pan **3,**
Menu 2	Fish curry with basmati rice and broccoli	Beef goulash with mushrooms and paprika, with potatoes
Menu 3 vegetarian	Gnocchi with herb sauce and tomato vegetables	Couscous vegetable pan with falafel balls, with a hot sauce **1, 3,**
Dessert	Dessert selection	Dessert selection
Salad	Salad bar	Salad bar
Dinner	Cold and warm buffet	Cold and warm buffet

Prices: *Lunch:* 17 Euro | *Dinner:* 14 Euro

Our suppliers: **Reetz** Eifeler Hühner-Ranch Eier-Geflügel-Wild, **Mosna** Die feine frische Pasta aus Troisdorf, **Reinarz** Landwirtschaft Kartoffeln direkt vom Erzeuger, **Menzenbach** Eifelfleisch Qualitätsprodukt aus der Eifel, **Leyenhof** Bonn Friesdorf Bioland Gärtnerei Hofladen und Lieferservice

Supplied additives: **1** Konservierungsstoff **2** Farbstoff **3** Antioxidationsmittel **4** Süßungsmittel Saccharin **8** Phosphat **9** geschwefelt **12** Geschmacksverstärker **13** geschwärzt

Menu

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	Wednesday *June 22th*	Thursday *June 23th*	Friday *June 24th*
Starter	Appetizer	Appetizer	Appetizer
Soup	Coconut Curry Soup	Pea soup with mint	Vegetable soup
Menu 1	Pork neck steak with sherry sauce, plus cauliflower and potato gratin. **1,3,**	Chicken leg with basil sauce, zucchini and grilled potatoes	Caipirinha salmon with lime sauce, with grilled vegetables and fettucine
Menu 2	Salmon lasagna with spinach and lemon sauce	Oriental Lamb Ragout **3,** with apricots and coriander, with vegetable couscous	Saddle of pork steak with herb butter, grilled vegetables and potato wedges
Menu 3 vegetarian	Grilled Camembert with honey and walnuts with chicory from the oven	Vegetable balls with sweet and sour sauce, plus fried noodles **1,**	Tortellini, ricotta spinach in cheese sauce, with cherry tomatoes
Dessert	Dessert selection	Dessert selection	Dessert selection
Salad	Salad bar	Salad bar	Salad bar
Dinner	Cold and warm buffet	Cold and warm buffet	Cold and warm buffet

Prices: *Lunch:* 17 Euro | *Dinner:* 14 Euro

Our suppliers: **Reetz** Eifeler Hühner-Ranch Eier-Geflügel-Wild, **Mosna** Die feine frische Pasta aus Troisdorf, **Reinarz** Landwirtschaft Kartoffeln direkt vom Erzeuger, **Menzenbach** Eifelfleisch Qualitätsprodukt aus der Eifel, **Leyenhof** Bonn Friesdorf Bioland Gärtnerei Hofladen und Lieferservice

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Menu

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	Saturday *June 25th*	Sunday *June 26th*
Starter	Appetizer	Appetizer
Soup	mushroom cream soup	Chicken broth with insert
Menu 1	Pork schnitzel with mushroom sauce, peas and carrots with French fries	Ground beef steak with pepper cream and romanesco with potatoes
Menu 2	Veal slices with onions, chanterelles and Knöpfle	Chicken ragout with tomatoes and rigatoni
Menu 3 vegetarian	Kale hemp patty with tomato sauce, served with rice	Crunchy broccoli corner with ratatouille, served with tomato rice
Dessert	Dessert selection	Dessert selection
Salad	Salad bar	Salad bar
Dinner	Cold and warm buffet	Cold and warm buffet

Prices: *Lunch:* 17 Euro | *Dinner:* 14 Euro

Our suppliers: **Reetz** Eifeler Hühner-Ranch Eier-Geflügel-Wild, **Mosna** Die feine frische Pasta aus Troisdorf, **Reinarz** Landwirtschaft Kartoffeln direkt vom Erzeuger, **Menzenbach** Eifelfleisch Qualitätsprodukt aus der Eifel, **Leyenhof** Bonn Friesdorf Bioland Gärtnerei Hofladen und Lieferservice

Supplied additives: **1** Konservierungsstoff **2** Farbstoff **3** Antioxidationsmittel **4** Süßungsmittel Saccharin **8** Phosphat **9** geschwefelt **12** Geschmacksverstärker **13** geschwärzt