

Menu

Gsi Gustav
Stresemann
Institut
Restaurant

Monday
October 26th

Tuesday
October 27th

appetizer

appetizer plate

appetizer plate

soup of the day

Potato soup with mushrooms

Tomato and basil soup

menu 1

Minced lamb steak **1.3**, with
thyme sauce, with kale and
Reinarz potato gratin

Westphalian meat loaf **1.3**,
with red cabbage, served
with bread dumplings

menu 2

Lemon Chicken with Vegetable
Couscous and Mango Chutney

Hunter-style veal ragout, with
mushrooms and pasta

menu 3

Spaghetti with broccoli and green
pepper in a cream sauce

Vegetable balls with salsa,
served with fried rice

dessert

dessert

dessert

salad

Salad plate

Salad plate

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, 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
October 28th

Thursday
October 29th

Friday
October 30th

appetizer

appetizer plate

appetizer plate

appetizer plate

*soup of
the day*

Asian
vegetable soup **1**,

Broccoli cream soup with
almonds

Clear onion soup with
croutons

menu 1

Gyros **Reetz** from the **1**,
turkey breast with french
fries, with tzatziki

Marinated pork neck
steak with bean
vegetables and rosemary
potatoes

Fried pikeperch fillet
with saffron sauce, with
Romanesco and rice

menu 2

Salmon fillet from the
oven with a cream
horseradish crust, with
finger carrots and boiled
potatoes

Fried chicken breast with
Gorgonzola sauce, with
spinach and pasta **1**,

Small leg of lamb with
rosemary jus, with oven
vegetables and potato
noodles

menu 3

Gnocchi in wild herb
sauce, with tomato
vegetables **3**,

Homemade vegetable
lasagne with bechamel
and cheese gratin **1,2**,

Quiona pan with sweet
potatoes, pineapple and
curry

dessert

dessert

dessert

dessert

salad buffet

Salad plate

Salad plate

Salad plate

Dinner

Cold and warm buffet

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Saturday
October 31th

Sunday
November 01st

appetizer

appetizer plate

appetizer plate

soup of the day

Beef broth with egg prick

Passed vegetable soup

menu 1

Jambalaya with strips of chicken breast, prawns and fresh vegetables

Beef steak with pumpkin and steakhouse fries

menu 2

Beef meatballs with ratatouille and wedges

Pork fillet medallions with bernaise sauce, with cauliflower and pasta

menu 3

Tagliatelle with two kinds of mushrooms and dried tomato

Beetroot pancakes, with a paprika sauce and rice

dessert

dessert

dessert

salad

Salad plate

Salad plate

Dinner

Cold and warm buffet

Closed

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