



Lunch / Dinner

MENU

With daily vegetarian option. We are happy to provide vegan menus on request.
We also take into account lactose intolerance and gluten allergy.

OPTION 1

Turkey strips w/ asparagus in cream sauce
Indonesian vegan Bami Goreng
Wild rice mix
Steamed potatoes with skin
Summer vegetable medley
Tomato and herb sauce
Vanilla pudding
Red berry compote with mixed berries

OPTION 2

Spanish seafood paella
Spaghetti
Kaiser vegetable medley
Bolognese Sauce
Tomato and herb sauce
Pesto alla Genovese with Basilikum
Grated Gouda and Edam
Stracciatella yoghurt

OPTION 3

Spanish seafood paella
Spicy chicken legs
Swabian spaetzle
Spaetzle & mushroom stir-fry w/ cured pork
Spicy potato slices
Cauliower
Steamed carrots
Cream sauce
Vanilla semolina pudding
Cinnamon

OPTION 4

Primo Pasta with grilled chicken breast
Hearty hamburgers
Spanish vegan paella
Crispy sweet potato hash browns
Kaiser vegetable medley
Red cabbage
Gravy
Stracciatella yoghurt

OPTION 5

Pikante Hühnerbrust nach Szechuan Art
Cevapcici aus Rindeisch mit Zwiebeln
Gemüse-Pfanne mit Penne-Nudeln
Kartoelecken mit Knoblauch und Kräutern
Rice
Gravy
Chocolate pudding
Vanilla sauce

OPTION 6

Bami Goreng with chicken strips
Mediterranean marinated mini grilled fish
Potato au gratin
Wild Ricemischung
Leipzig vegetables
Zigeuner sauce
Lemon sauce
Chocolate pudding
Vanilla sauce



OPTION 7

Country-style spaetzle stir-fry w/ poultry meatballs
Delicious rice and vegetable medley
Marinated mini potatoes with wild garlic
Green beans
Steamed carrots
Gravy
Vanilla semolina pudding
Red berry compote with mixed berries

OPTION 9

Indonesian vegan Bami Goreng
Greek-style hamburger
Vegan soft wheat and vegetable stir-fry
Potato au gratin
Kaiser vegetable medley
Red cabbage
Cream sauce
Stracciatella yoghurt

OPTION 11

Mini breaded chicken schnitzel
„Crete“ sh pots with vegetables and noodles
Oriental rice and vegetables with saron
Creamy mashed potato
Brokkoli
Cauliower
Cream sauce
Chocolate pudding
Vanilla sauce

OPTION 8

Mini breaded chicken schnitzel
Juicy beef goulash
Boiled potatoes
Swabian spaetzle
Summer vegetable medley
Tomato sauce
Mushroom cream sauce
Vanilla pudding
Red berry compote with mixed berries

OPTION 10

Spanish seafood paella
Turkey burger
Italian stir-fried vegetables
Boiled cubed potatoes
Green beans
Steamed carrots
Tomato and herb sauce
Vanilla semolina pudding

OPTION 12

Small salmon llets in crispy breadcrumbs
Gnocchi with tomato herb sauce
Italian stir-fried vegetables
Steamed potatoes with skin
Green beans
Steamed carrots
Hollandaise sauce rened with dill
Stracciatella yoghurt

OUR STANDARDS

We prepare one of these tasty menus every day; always with a vegetarian option. In addition, our guests enjoy a varied salad buffet, a daily dessert and various drinks. The hotel reserves the right to choose the menu.

If the whole group asks for a vegetarian menu, please write to us:

groups@aohostels.com