

















Menu - Mercato TU Sandgasse

Week 9: February 26, 2024 - March 3, 2024

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	Café Mercato Mon-Thurs 10:00 a.m. - 3:00 p.m., Fri 10:00 a.m. - 2:00 p.m	Minestre Mon-Thurs 11:00 a.m. - 2:30 p.m.,	Vegetariano-Vegano/Pasta/ Mon-Thurs 11:00 a.m. - 2:30 p.m.,
Mon 02/26	Pizza Cordiale Pizza Veggie Flammkuchen Cordiale Flammkuchen Veggie	Minestre  Cream of cauliflower soup (F)	Vegan/vegetarian  Leek and potato gratin with sour cream yoghurt dip (A,C,G,O,L) pasta  Penne with spicy tomato-mozzarella sauce (A,C,G,O,L)
Tues 02/27		Minestre  Clear vegetable soup with rice and peas (A,L,F)	Vegan/Vegetarian  Baked peppers with salad bouquet (A,C,D,G,L) pasta  Tagliatelle with artichokes and lemon (A,L)
Wed 02/28		Minestre  Moroccan tomato and chickpea soup (L)	Vegan/vegetarian  Millet pan with organic tofu, spinach and mushrooms with salad bouquet (F,G,L) pasta  Greek pastito with tomato salsa (A,C,G,O,L)
Thurs 02/29		Minestre  Green bean cream soup (F,L)	Vegan/vegetarian  Rösti gratinated with ratatouille vegetables (A,C,F,M) pasta  Tortelloni Tricolore cheese with chives.Gouda sauce (A,C,F,G,O,L)
Fri 01.03.		Minestre  Carrot ginger soup (O,L)	Vegan/vegetarian  Ouche with grilled vegetables & feta with garlic sour cream dip (A,C,G,L) pasta Pasta with tuna and corn (A,D,F,G,L)

Allergen Letter Code:

A →Gluten-containing grains | B →Crustaceans | C →Egg | D →Fish | E →Peanut | F →Soy | G →Milk or lactose | H →Edible nuts | L →Celery | M →Mustard | N →Sesame | O →Sulphites | P →Lupines | R →Molluscs