

# Menu

Lunch from 22.04.2019 - 26.04.2019

	Gate 1	Gate 2	Gate 3	Gate 4 & 5	Gate 6
<b>Mo. 22. Apr.</b> 	We wish you a happy Easter!	We wish you a happy Easter!	We wish you a happy Easter!	We wish you a happy Easter!	We wish you a happy Easter!
<b>Di. 23. Apr.</b> 	 Chicken Tikka Masala in yogurt marinade, with indian pita, eggplant, sesame and basmati rice	 Orecchiette in pesto Freshly sautéed pasta with basil mint pesto, and sunflower seeds	Grilled sea bream filet with lemons and capers, served with ratatouille and creamy polenta	 Chinese Mie noodles pan fried with carrots, leek, shiitake mushrooms and sprouts At gate 5 also available with pork strips	Grilled fruits with cream cheese From our patisserie: Brownie with pecan nuts and cranberries
<b>Mi. 24. Apr.</b> 	 Marinated salmon filet gently smoked with leek, carrots and thyme potatoes, served with mustard sauce	 Tortellini with ricotta spinach filling, young leaf spinach, walnuts pear cubes, cherry tomatoes and Gorgonzola sauce	 Freshly grilled Mediterranean vegetables with cous cous and yogurt dip Also available with albondigas	 Thai bowl - Massaman curry Thai speciality with potato, bell pepper and peanuts At gate 5 also available with chicken	Apple strudel with vanilla sauce From our patisserie: Buttermilk coconut cake
<b>Do. 25. Apr.</b> 	Fried corn spring chicken in creamy sherry sauce, with turnips and potato noodles	 Polenta balls sautéed in rocket pesto with dried tomatoes and pine nuts	Fish filet Malabar style Tilapia with curry leaves and mustard served with lentil dhal and basmati rice	 Gyoza bowl Japanese dumplings with spring onions, mushrooms and soy sauce	Mousse with kalamansi puree From our patisserie: Cake with kiwi and papaya
<b>Fr. 26. Apr.</b> 	 Stewed perch filet marinated in lime and olive oil, served with daily vegetables, mixed rice and dill sauce	 Pearl barley risotto with white beans, bell pepper and roasted broccoli, served with parmesan	Saltimbocca Pork steak with ham in sage sauce with leaf spinach and tagliatelle	 Low carb - Shakshuka Eggs in aromatic tomato, bell pepper, onion, garlic and chili sauce	Panna cotta with pineapple salad From our patisserie: Freshly baked macadamia tarte



The dishes contain allergens. Do not hesitate to ask our service!

# Menu

Dinner from 22.04.2019 - 26.04.2019

	Gate 1	Gate 2	Gate 3	Gate 4 & 5	Gate 6
<b>Mo. 22. Apr.</b> 	Enjoy a seasonal selection of delicious food	Enjoy a seasonal selection of delicious food	Enjoy a seasonal selection of delicious food	Enjoy a seasonal selection of delicious food	Enjoy a seasonal selection of delicious food
<b>Di. 23. Apr.</b> 	Franconian crusted pork roast with dark beer sauce, stewed pointed cabbage and pretzel dumplings	 Hessian farmers omelette  Sautéed potatoes with onions, eggs and regional gherkins	Quesadillas  Mexican wraps with beef, bell pepper, cheddar, corncobs and sweetpotato frites	Pizza frutti di mare  Crispy yeast dough with octopus, mussels, shrimps, red onions and a hint of garlic	Homemade tiramisu with green apple puree  From our patisserie: Nut financier
<b>Mi. 24. Apr.</b> 	Mediterranean lamb goulash with mascarpone, served with mixed beans and bulgur	 Pasta Vongole  Noodles with cockles, garlic and fresh herbs	Grilled pork neck steak with homemade marinade, served with vegetable skewer and baked potato with sour cream	 Regional tarte flambée from sour dough, with crème fraîche, goat cheese, apple slices and red onions	Espresso cream with cantuccini  From our patisserie: White chocolate ganache cake
<b>Do. 25. Apr.</b> 	Creamy pork goulash with mushrooms, almond broccoli and swabian noodles	 Singapore Laksa  Slightly spicy shrimps curry with boiled egg, udon noodles, chicken, coriander and coconut milk	The QSH-Burger  Sesame bun with beef patty, cheddar, stewed onions and homemade tomato relish	 Pizza quattro stagioni with mushrooms, bell peppers, artichokes and mozzarella At gate 5 also available with ham	Yogurt cream with yuzu and pistachio  Homemade milk rice with strawberry compote
<b>Fr. 26. Apr.</b> 	Spanish tapas Tortillas de patatas with chorizo chips, meatballs in spicy tomato sauce, garlic chicken, mushrooms, grilled pimientos and aioli	 Penne with homemade vegetable bolognaise and fresh basil	Juicy beef steak with herbed butter, Mediterranean vegetables and sweet potato wedges	Pastel de papas  Argentinian casserole with minced meat and potato crust	From our patisserie: Curd cheese tarte  Kadayif with almond



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