






WEEKLY MENU

from 20.04.2026 to 24.04.2026

varied salad buffet each day

	Menu 1	Menu 2
Monday	gnocchi ^(C) with tomato sauce and vegetables (onions, courgette, bell pepper) stracciatella-yoghurt ^(G) salad 	vegetable potato casserole (carrots, cauliflower, broccoli) gratinated with cheese ^(G) stracciatella-yoghurt ^(G)
Tuesday	sliced chickenbreast with fruity curry sauce ^(A;a1;G) and herbal rice (whole grain) apple 	vegetable ragout (bellpepper, leek, carrots ,cabbage) with fruity curry sauce ^(A;a1;G;F) and herbal potatoes apple
Wednesday	pancake ^(A;a1) with vanilla sauce ^(G) with cinnamon and sugar banana 	fried vegetable schnitzel ^(A;a1;C) with boiled potato and mixed vegetables (peas, carrots) banana
Thursday	pancake ^(A;a1) with vanilla sauce ^(G) with cinnamon and sugar stirred cherry quark ^(G) salad 	fried vegetable schnitzel ^(A;a1;C) with boiled potato and mixed vegetables (peas, carrots) stirred cherry quark ^(G)
Friday	salmon potato bake (wild salmon) ^(D;G) with mixed vegetables (peas, carrots) watermelon 	soya nuggets ^(A;a1;F) with mixed vegetables (carrots, broccoli, cauliflower) and rice watermelon

Please notice indication of ingredients in case of food allergies or intolerances. We use iodized table salt. Subject to change without prior notice.



with this logo labeled dishes are prepared according to DGE quality standard for the lunch provision in schools and are certified by *Deutsche Gesellschaft für Ernährung* (DGE) e.V. The daily changing salad bar is a further offer in addition to the menus.

