






W E E K L Y M E N U

from 22.06.2026 to 26.06.2026

varied salad buffet each day

| | Menu 1 | Menu 2 |
|------------------|---|---|
| Monday | whole grain-pasta with pesto rosso ^(A;a1;) (tomato pesto), sunflower seeds and grated hard cheese apple or kiwi fruit  | vegetable schnitzel ^(A;a1) with herbal sauce ^(A;a1;G) , broccoli and rice apple or kiwi fruit |
| Tuesday | vegetable pan-fry (broccoli, corn, bell pepper, tomatoes, kidney beans) with potato wedges ^(A;a1) and sour cream ^(G) raspberry yoghurt ^(G;)  | meat balls Toskana (poultry) ^(A;a1;C;G) with rice, tomato sauce and gratinated with Mozzarella raspberry yoghurt ^(G;) |
| Wednesday | meatball ^(A;a1;C) with peas ^(G) and potatos banana  | yeast dumpling ^(A;a1;C;G) with vanillasauce and cinnamon banana |
| Thursday | soy gyros with tzatziki ^(G) and djuvec rice with vegetables (tomato, bell pepper, corn, onions) jello with vanillasauce ^(G;)  | turkey gyros with tzatziki ^(G) and djuvec rice with vegetables (tomato, bell pepper, corn, onions) jello with vanillasauce ^(G;) |
| Friday | wild salamon cream sauce ^(D;G) with carrots, broccoli and cauliflower and herbal potatos watermelon  | noodles (farfalle) ^(A;a1;) with tomato creme sauce ^(G) 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.

