






# W E E K L Y M E N U

from 25.08.2025 to 29.08.2025

varied salad buffet each day

	Menu 1	Menu 2
Monday	pasta 'Napoli' with tomato sauce and grated hard cheese <sup>(G;1;2)</sup> apple 	boiled eggs with mustardsauce <sup>(A;a1:)</sup> and chives potatos apple
Tuesday	sliced pork <sup>(A;a1;G)</sup> with onions and whole-grain rice stirred tangerine quark <sup>(G)</sup> salad 	vegetable ragout (bell pepper, carrots, mushrooms) <sup>(A;a1;G)</sup> with herbal potatoes stirred tangerine quark <sup>(G)</sup>
Wednesday	cauliflower broccoli creme soup <sup>(G)</sup> with croutons <sup>(A;a1)</sup> strawberry yoghurt <sup>(G)</sup> 	fried vegetable pattie <sup>(A;a1;C;G;I)</sup> with herbal rice and carrots and onions <sup>(G)</sup> strawberry yoghurt <sup>(G)</sup>
Thursday	vegetable pan fry (carrots, cauliflower, broccoli) with roasted potatoes and quark dip <sup>(G)</sup> banana 	cevapcici (pork and beef) <sup>(A;a1;C)</sup> with tomatorice (peas, corn, paprika) und quark dip <sup>(G)</sup> banana
Friday	fish fingers <sup>(A;a1)</sup> (Pollack) with spinach and potato puree <sup>(G)</sup> chocolate pudding <sup>(G)</sup> 	scrambled egg <sup>(C;G;)</sup> with creamed spinach <sup>(G)</sup> and boiled potatoes chocolate pudding <sup>(G)</sup>

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.

