






# W E E K L Y M E N U

from 26.01.2026 to 30.01.2026

varied salad buffet each day

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

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.

