






W E E K L Y M E N U

from 17.02.2025 to 21.02.2025

varied salad buffet each day

	Menu 1	Menu 2
Monday	gnocchi ^(C) with tomato sauce and vegetables (onions, courgette, bell pepper) stracciatella-yoghurt ^(G) 	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	minestrone (italian vegetable soup) with tomato, chickpeas, carrots, pea pods and croutons ^(A;a1) stirred raspberry quark ^(G) 	fried vegetable pattie ^(A;a1;C) with boiled potato and mixed vegetables (peas, carrots) stirred raspberry quark ^(G)
Thursday	chili sin carne with bell pepper, tomato, kidney beans, corn and creme fraiche ^(G) with herbal rice banana 	noodles (penne) ^(A;a1;) with ham creme sauce (pork) ^(G;2;3;15) banana
Friday	salmon potato bake (wild salmon) ^(D;G) with mixed vegetables (peas, carrots) pear 	soya nuggets ^(A;a1;F) with mixed vegetables (carrots, broccoli, cauliflower) and rice 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.

