






WEEKLY MENU

from 08.06.2026 to 12.06.2026

varied salad buffet each day

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

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.

