






# W E E K L Y M E N U

from 09.02.2026 to 13.02.2026

varied salad buffet each day

	Menu 1	Menu 2
Monday	Mac 'N' Cheese <sup>(A;a1)</sup> Macaroni pasta baked with cheese sauce <sup>(G)</sup> apple 	baked potato with mixed salad and herb quark <sup>(G)</sup> apple
Tuesday	Italian corn cream soup with minced meat <sup>(G)</sup> (beef) with baguette or bread <sup>(A;a1)</sup> banana 	Italian corn cream soup <sup>(G)</sup> with baguette or whole-grain bread <sup>(A;a1)</sup> banana
Wednesday	meatloaf <sup>(2;3;8;15)</sup> with carrots, peas and mashed potaos <sup>(G)</sup> stirred tangerine quark <sup>(G)</sup> 	vegetarian lasagne with paprika, peas, tomato and gratinated with cheese <sup>(G)</sup> stirred tangerine quark <sup>(G)</sup>
Thursday	rice pudding <sup>(G)</sup> with hot cherries and cinammon mashed apples <sup>(3)</sup> 	potato wedges with cream cheese filling <sup>(G)</sup> broccoli and sauce hollandaise <sup>(C;G)</sup> mashed apples <sup>(3)</sup>
Friday	breaded and fried fish fillet (Pollack) <sup>(A;a1;D;G)</sup> with roasted potatoes and remoulade <sup>(C;G;J)</sup> pear 	potato spinach casserole gratinated with cheese <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.

