





# W E E K L Y M E N U

from 16.02.2026 to 20.02.2026

varied salad buffet each day

	Menu 1	Menu 2
<b>Monday</b>	gnocchi <sup>(C)</sup> with tomato sauce and vegetables (onions, courgette, bell pepper) stracciatella-yoghurt <sup>(G)</sup> salad 	vegetable potato casserole (carrots, cauliflower, broccoli) gratinated with cheese <sup>(G)</sup> stracciatella-yoghurt <sup>(G)</sup>
<b>Tuesday</b>	sliced chickenbreast with fruity curry sauce <sup>(A;a1;G)</sup> and herbal rice (whole grain) apple 	vegetable ragout (bellpepper, leek, carrots ,cabbage) with fruity curry sauce <sup>(A;a1;G;F)</sup> and herbal potatoes apple
<b>Wednesday</b>	pancake <sup>(A;a1)</sup> with vanilla sauce <sup>(G)</sup> with cinnamon and sugar stirred cherry-cinnamon quark <sup>(G)</sup> salad 	fried vegetable schnitzel <sup>(A;a1;C)</sup> with boiled potato and mixed vegetables (peas, carrots) stirred cherry-cinnamon quark <sup>(G)</sup>
<b>Thursday</b>	potato creme soup with carrots, peas and celery with croutons <sup>(A;a1)</sup> banana 	noodles (penne) <sup>(A;a1;)</sup> with ham creme sauce (pork) <sup>(G;2;3;15)</sup> banana
<b>Friday</b>	salmon potato bake (wild salmon) <sup>(D;G)</sup> with mixed vegetables (peas, carrots) tangerine	soya nuggets <sup>(A;a1;F)</sup> with mixed vegetables (carrots, broccoli, cauliflower) and rice tangerine

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.

