

Menu

February 2020



Monday 22.02.

Menu 1:

Spaghetti ^{a, a1} with carbonara sauce (turkey ham) ^{a, a1, g,}
with Ital. hard cheese ^{c, g}

Menu 2:

Vegetable curry (chickpeas, carrots, peppers) in coconut sauce ^{g, i,}
served with rice 

Tuesday 23.02.

Menu 1:

Noodle minced meat casserole (beef) ^{a, a1, a3, g, l,}
served with crudités (cucumbers)

Menu 2:

Two potato dumplings with herb cream cheese filling ^{g, i,}
served with pumpkin ragout ^g

Wednesday 24.02.

Menu 1:

Vegetarian escalope (with tomato filling) ^{a, a1, a3, a4, c, g, i,}
served with tomato sauce ^{i,} rice and salad with yogurt dressing ^{c, g, j}

Menu 2:

Kaiserschmarrn ^{a, a1, c, g} with apple sauce

Thursday 25.02.

Menu 1:

Meatballs (poultry) ^{a, a1, c, g, j} with kohlrabi cream vegetables ^{g,} served with spaetzle ^{a, a1, c}

Menu 2:

Vegetable patty ^{a, a1, c, g, i,} served with couscous ^{a, a1, i} and herb curd ^g

Friday the 26.02.

Menu 1:

Baked fish fillet ^{a, a1, d} with cocktail sauce ^{c, g, j,}
served with potatoes and tomato salad in vinegar-oil dressing ^l

Menu 2:

Tortelloni (spinach ricotta filling) ^{a, a1, c, g} with cheese sauce ^{g,}
served with salad with raspberry dressing

The following declarable allergens are included according to the recipe in our dishes:

a gluten-containing cereal	g contains milk or milk products	i contains celery
a1 contains wheat	h nuts	j contains mustard
a2 contains rye	h1 contains almond	k contains sesame
a3 contains barley	h2 contains hazelnut	l contains sulphur dioxide
a4 contains oats	h3 contains walnut	m contains lupin
a5 contains spelt	h4 contains cashew nut	n contains mollusc
a6 contains kamut	h5 contains pecan nut	
b contains crustacean	h6 contains Brazil nut	
c contains egg	h7 contains pistachio	
d contains fish	h8 contains macadamia nut	
e contains peanut		
f contains soy		

☺ The marked menu is based on the DGE quality standards for school catering and for catering in day care facilities for children. But our kitchen is not yet certified by the DGE (German Nutrition Society).

Broich Premium Catering
GmbH
Hansaallee 321
40549 Düsseldorf
Telefon 0211 / 60 203 0
Telefax 0211 / 60 203 591
schule@broichcatering.com
www.broichcatering.com



 = 100% Organic

Organic products are marked in green

Zertifiziert durch DE-ÖKO-039
Kontrollnummer: D-NW-039-4734-0BO
EU-Nicht-EU-Landwirtschaft

Special trace warning: cross-contamination of individual ingredients and technological unavoidable contamination of individual products cannot be excluded.