



Menu 30.09.2024 - 04.10.2024

	Mo	Tue	Wed	Thu Day of German Unity	Fr closed
Menu		Potato soup g, i Turkey sausage Baguette a, a1	Spirelli and pumpkin casserole with pumpkin cream sauce 3, a, a1, g, i Cucumber salad with sour cream and dill 2, g, j		
Vegetarian alternative		Potato soup g, i Baguette a, a1			
Dessert		Fruit of the season	Vanilla pudding g		

cooked with 

 Certified by DE-ÖKO-039
Number: D-NW-039-4734-OBO
EU/non-EU agriculture

Our dishes contain the following declarable additives:

- | | |
|------------------------|---------------------------------------|
| 1 with colorant | 6 blackened |
| 2 with preservative | 7 waxed |
| 3 with antioxidant | 8 with phosphate |
| 4 with flavor enhancer | 9 with sweetener |
| 5 sulphurized | 10 contains a source of phenylalanine |
| | 11 with milk protein |

According to the recipe, our dishes contain the following declarable allergens:

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| a Cereals containing gluten | e contains peanut | h6 contains Brazil nut |
| a1 contains wheat | f contains soy | h7 contains pistachio |
| a2 contains rye | g contains milk and milk products
(contains lactose) | h8 contains macadamia nut |
| a3 contains barley | h Nuts/nuts | i contains celery |
| a4 contains oats | h1 contains almond | j contains mustard |
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| a6 contains kamut | h3 contains walnut | l contains sulfur dioxide |
| b contains crustaceans | h4 contains cashew nut | m contains lupine |
| c contains eggs | h5 contains pecan nut | n contains molluscs |
| d contains fish | | |



The labeled menu selection is based on the DGE quality standards for school catering and for catering in day care facilities for children. However, our kitchen is not yet certified by the DGE.

Special note on traces: Cross-contamination of individual ingredients and technologically unavoidable impurities in individual products cannot be ruled out.

Menu 07.10.2024 - 11.10.2024

	Mo	Tue	Wed	Thu	Fr
Menu	Penne a, a1 Carbonara sauce (turkey) 2, 3, 4, a, a1, g, i ital. Hard cheese 2, c, g Chinese cabbage and corn salad 3, c, g, j, l	Breaded chicken breast fillet a, f, g, i, j Paprika sauce 1, 3, 5, a, a1, a3, g, i, l Eggknoepfle a, a1, c	Breaded pollock fillet 'herb and cheese' a, a1, d, g Boiled potatoes l Creamed spinach g	Poultry gyros Tzaziki g Potato wedges 3, 5, l Salad Yoghurt dressing 3, c, g, j,	Chilli con carne (beef) 3, i Sour cream g Baguette a, a1
Vegetarian alternative	Tortilla with potatoes and peppers 1, c, g Herb quark g	Winter ratatouille (kohlrabi, pumpkin and parsnip) g Rice	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) g, i Rice	Barley bolognese 3, a, a3, i Wholemeal spirelli a, a1 ital. hard cheese 2, c, g Salad Yoghurt dressing 3, c, g, j, l	Farfalle a, a1 Broccoli cream sauce 1, g, i Grated cheese g
Dessert	Fruit of the season	Fruit of the season	Chocolate pudding g Vanilla sauce g	Fruit of the season	Apple crumble cake 8, a, a1, c, g

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Menu 14.10.2024 - 18.10.2024

	Mo	Tue	Wed	Thu	Fr
Menu	Spirelli a, a1 Bolognese sauce with minced beef 3, i Grated cheese g Carrot and apple salad 3, l	Hungarian goulash (beef) 1, 5, 8, a, a1, a3, i, l Eggknoepfle a, a1, c Salad Honey vinaigrette 3, j, l	Pollack slices Napoli d, g Ratatouille (courgette, aubergine, peppers) 2, 3, 5, i, l Wholemeal rice	Sausage (poultry) a, f, i, j Gravy 1, 5, a, a1, a3, l Boiled potatoes l Red cabbage	Sliced turkey 1, 4, 5, a, a1, a3, g, i, l Broccoli vegetables g Mashed potatoes g
Vegetarian alternative	Meatballs vegan f Couscous a, a1, i Vegetables (chickpea, pepper, carrot) i Paprika dip 3, g	Lentil and vegetable curry (carrots, celery, broccoli) i Rice Salad Honey vinaigrette 3, j, l	Cheese macaroni g, i Snack cucumbers	Vegan vegetable tortelloni (spinach, carrot, celery) a, a1, i Tomato sauce i Grated cheese g	Vegetarian spring roll a, a1, c, g, i Rice Sweet and sour dip 1, 2, 3, l
Dessert	Fruit of the season	Fruit of the season	Vanilla pudding g	Fruit of the season	Chocolate muffin 8, a, a1, c, f, g

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Menu 21.10.2024 - 25.10.2024

	Mo	Tue	Wed	Thu	Fr
Menu	Chicken fricassee with peas 4, a, a1, g, i Carrot vegetables g Rice	Hash (beef) 1, 5, a, a1, a3, l Penne a, a1 Grated cheese g Snack carrots	Wholemeal spirelli a, a1 Salmon and dill cream sauce 4, a, a1, d, g, i salad Honey vinaigrette 3, j, l	Natural chicken breast fillet Rice Herb sauce 3, g Snack cucumbers	Two small beef rissoles a, a1, c Mashed potatoes g Savoy cabbage g, j
Vegetarian alternative	Vegetarian mince and penne casserole (sunflower seed pea protein) with peas and leek a, a1, g, i Coleslaw 2, 3	Egg omelette 3, c, g Boiled potatoes l Baked beans	Gnocchi and courgette casserole with Gouda a, a1, c, g, i, l Salad Honey vinaigrette 3, j, l	Polenta and spinach crispy pocket Rice Herb sauce 3, g Snack cucumber	Schupfnudel pan with leek and carrots 3, a, a1, c, g
Dessert	Fruit of the season	Fruit of the season	Chocolate pudding g Vanilla sauce g	Fruit of the season	Lemon cake 8, a, a1, c

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Menu 28.10.2024 - 01.11.2024

	Mo	Tue	Wed	Thu	Fr
Menu	Baked cannelloni filled with spinach & ricotta in carrot bolognese bechamel sauce 3, a, a1, c, f, g, i Cucumber salad with Sour cream and dill 2, g, j	Poultry rissole a, a1, c, g, j Gravy 1, 5, a, a1, a3, l Knoepfle a, a1, c Salad Yoghurt dressing 3, c, g, j, l	Breaded pollack fillet Boiled potatoes l Herb quark g Snack cucumbers	Wholemeal spirelli a, a1 Lentil bolognese 3, i Grated cheese g Snack peppers	
Vegetarian alternative		Vegetarian crispy escalope a, a1 Wholemeal rice Tomato sauce i Salad Yoghurt dressing 3, c, g, j, l	Chilli sin carne i Sour cream g Baguette a, a1		
Dessert	Fruit of the season	Fruit of the season	Vanilla pudding g	Fruit of the season	

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