


Menu 02.12.2024 - 06.12.2024

	Mo	Tue	Wed	Thu	Fr
Menu	Breaded chicken breast fillet a, f, g, i, j Peppers sauce 1, 3, 5, a, a1, a3, g, i, l Egg dumplings a, a1, c	Cheese and leek soup with minced meat (beef) g Baguette a, a1	Baked pollack fillet a, a1, d Boiled potatoes l Creamed pea vegetables g	Wholemeal spirelli a, a1 Barley bolognese 3, a, a3, i Grated cheese g Snack cucumber	Spirelli a, a1 Broccoli and cream sauce 1, g, i Grated cheese g Snack peppers
Vegetarian alternative	Schupfnudel pan with savoy cabbage and carrots a, a1, c, g, i	Winter ratatouille (turnip cabbage, pumpkin and parsnip) g Rice	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) g, i Rice		
Dessert	Fruit of the season	Fruit of the season	Chocolate pudding g Vanilla sauce g	Fruit of the season	Apple crumble cake a, a1, c, 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:

- | | | |
|-----------------------------|---|---------------------------|
| 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 |
| a5 contains spelt | h2 contains hazelnut | k contains sesame |
| 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 09.12.2024 - 13.12.2024

	Mo	Tue	Wed	Thu	Fr
Menu	Spirelli a, a1 Bolognese sauce with minced beef 3, i Grated cheese g Snack carrot	Hungarian goulash (beef) 1, 5, 8, a, a1, a3, i, l Egg dumplings a, a1, c Salad Yoghurt dressing 3, c, g, j, l	Baked pollack fillet a, a1, d Mashed potatoes g Creamed spinach g	Sausage (poultry) a, f, i, j Gravy 1, 5, a, a1, a3, l Red cabbage Boiled potatoes l	Sliced turkey 1, 4, 5, a, a1, a3, g, i, l Carrot vegetables g Mashed potatoes g
Vegetarian alternative	Meatballs Vegan f Couscous a, a1, i Vegetables (chickpea, pepper, carrot) i Yoghurt and chive dip g	Lentil and vegetable curry (carrots, celery, broccoli) i Rice	Cheese macaroni g, i Pea vegetables g	Vegan vegetable tortelloni (spinach, carrot, celery) a, a1, i Tomato sauce i Grated cheese g Salad Honey vinaigrette 3, j, l	Creamed broccoli and cauliflower vegetables g, i Spaetzle a, a1, c
Dessert	Fruit of the season	Fruit of the season	Vanilla pudding g	Fruit of the season	Lemon cake 8, a, a1, c, g

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Menu 16.12.2024 - 20.12.2024

	Mo	Tue	Wed	Thu	Fr
Menu	Chicken fricassee with peas 4, a, a1, g, i Carrot vegetables g Rice	Poultry rissole a, a1, c, g, j Paprika and tomato sauce i Rice	Pollack fillet (natural) d Savoy cabbage vegetables g, j Boiled potatoes l	Hash (beef) 1, 5, a, a1, a3, l Penne a, a1 Grated cheese g Cole slaw 3, c, g, j, l i	Breaded chicken breast fillet a, f, g, i, j Tomato and curry sauce 1, 3, i Potato wedges 3, 5, l
Vegetarian alternative	Vegetarian mince and penne casserole (sunflower seed pea protein) with peas and leek a, a1, g, i	Egg omelette 3, c, g Boiled potatoes l Baked beans	Gnocchi and courgette casserole with Gouda a, a1, c, g, i, l Snack carrot l	Vegetarian crispy escalope Wholemeal rice Creamed broccoli and cauliflower vegetables g,	Spirelli a, a1 Tomato sauce i Grated cheese g Snack cucumber
Dessert	Fruit of the season	Fruit of the season	Chocolate pudding g Vanilla sauce g	Fruit of the season	Chocolate muffin 8, a, a1, c, f, g

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