

Menu 04.11.2024 - 08.11.2024 / ISR Neuss

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Vegetarian crispy cutlet a, a1, f Rice Pumpkin and banana curry sauce g	Pasta bake with vegetables (broccoli, peppers) with cheese sauce a, a1, g	Pollack Napoli d Ratatouille (courgette, aubergine, peppers) 2, 3, 5, i, l Wholemeal Rice	Tortelloni spinach and ricotta a, a1, g Spinach cream sauce g Grated cheese g Snack cucumbers	Pea stew i Turkey sausage Baguette a, a1
Menu 2	Potato and mince casserole (beef) 1, g, i	Curry sausage (poultry) 1, 3, 8, i Potato wedges 3, 5, l Cucumber salad with sour cream and dill 2, g, j	Potato pancakes a, a1, c Apple sauce 3	Sliced chicken 1, 4, 5, a, a1, a3, g, i, l Pea vegetables g Rice	Pea stew i Baguette a, a1
Menu 3	Vegetarian crispy cutlet a, a1, f Rice Creamed carrot vegetables g		Baked pollack fillet a, a1, d Ratatouille (courgette, aubergine, peppers) 2, 3, 5, i, l Wholemeal Rice	Tortelloni spinach and ricotta a, a1, g Tomato sauce i Grated cheese g Snack cucumbers	Spaetzle a, a1, c Vegan minced meat sauce (barley) a, a3, i Grated cheese g
Dessert	Vanilla quark g	Fruit of the season	Fruit of the season	Fruit of the season	Lemon cake 8, a, a1, c

We also offer a daily changing salad bar with various dressings in the cafeteria.

cooked with

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



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.

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 | | |


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

Menu 11.11.2024 - 15.11.2024 / ISR Neuss

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Potato casserole with lentil bolognese 3, g, i	Goulash with veggie chicken (pea protein) 1, 5, a, a1, a3, i, Penne a, a1	Poultry meatballs a, a1, c, g, j Tomato sauce i Wholemeal spirelli a, a1 Cucumber salad (vinegar and oil dressing) 2, g, j	Potato pockets filled with cream cheese g, i Carrot vegetables gg	Baked pollack fillet a, a1, d Boiled potatoes l Creamed spinach g
Menu 2	Chicken curry (coconut, pineapple, peppers) 4, a, a1, i Rice	Natural chicken breast fillet Cream sauce 1, 5, a, a1, a3, g, l Egg noodles a, a1, c Salad Raspberry dressing 3, 5, l	Cream of pumpkin soup 3, g, i Baguette a, a1	Pancakes a, a1, c, g Cherry jelly e	Falafel a, a1, i Couscous a, a1, i Vegetables (pepper, carrot, tomato) 3, i Yoghurt dip g
Menu 3		Natural chicken breast fillet cream sauce 1, 5, a, a1, a3, g, l Egg dumplings a, a1, c Broccoli vegetables	Poultry meatballs a, a1, c, g, j Mushroom cream sauce g Wholemeal spirelli a, a1 Cucumber salad (vinegar and oil dressing) 2, g, j	Cheese and leek soup with minced meat (beef) g Baguette a, a1	Salmon nature on oven vegetables g, d Boiled potatoes l
Dessert	Fruit of the season	Fruit of the season	Banana quark with chocolate chips 3, f, g	Fruit of the season	Vanilla muffin 8, a, a1, c, g

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Menu 18.11.2024 - 22.11.2024 / ISR Neuss

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Vegetarian ravioli casserole au gratin with tomato sauce and cheese a, a1, c, g, i	Lentil vegetables 3, i, l Spaetzle a, a1, c	Baked pollack fillet a, a1, d Creamed carrot vegetables g Mashed potatoes gg	Mexican noodle casserole (beef) 3, a, a1, g, i Snack carrots	Breaded chicken breast fillet a, f, g, i, j Creamed pea vegetables g Mashed potatoes g
Menu 2	Two small beef rissoles a, a1, c Rice Cabbage turnip and creamed vegetables g	Burger bun 2, 3, a, a1, f, k Beef patty j Gherkins 1, 2, 9 Sliced tomatoes Sliced romaine Ketchup-mayo sauce c, j Potato wedges 3, 5, l	Wholemeal spirelli a, a1 Tomato sauce i Grated cheese g Salad Yoghurt dressing 3, c, g, j, l	Vegetarian spring roll a, a1, c, g, i Rice dip Sweet and sour dip 2, 3, l	Vegan vegetable tortelloni (spinach, carrot, celery) a, a1, i Pumpkin cream sauce 3, g, i Grated cheese g
Menu 3	Two small beef rissoles a, a1, c Boiled potatoes Cabbage turnip and creamed vegetables g	Burger bun 2, 3, a, a1, f, k Vegetable patty a, a1, c Gherkins 1, 2, 9 Tomatoes, romaine Ketchup-mayo sauce c, j Potato wedges 3, 5, l	Cream of broccoli soup g, i Baguette a, a1	Chicken strips in Asian vegetables f, i Rice	Chicken nuggets a, a1 Creamed peas and vegetables g Mashed potatoes g
Dessert	Pear curd g	Fruit of the season	Vanilla yoghurt g	Fruit of the season	Apple crumble cake 8, a, a1

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Menu 25.11.2024 - 29.11.2024 / ISR Neuss

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Menu 1 	Gnocchi casserole with peas and cheese sauce 1, a, a1, c, g, l Salad with French dressing 3, j, l	Potato soup g, i Baguette a, a1	Egg omelette 3, c, g Creamed spinach Boiled potatoes l	Sliced beef (mushrooms) 1, 5, 8, a, a1, a3, g, l Spaetzle a, a1, c salad Yoghurt dressing 3, c, g, j, l
Menu 2	Wholemeal spirelli a, a1 Salmon and dill cream sauce 4, a, a1, d, g, i Italian hard cheese 2, c, g	Sausage goulash (poultry) in tomato sauce a, i, l Rice Chinese cabbage and corn salad 3, c, g, j, l	Farfalle a, a1 Vegetable bolognese with sunflower mince i, j Grated cheese g	Vegetable goulash (carrots, broccoli, cauliflower, tomato) g, i Bulgur a, a1, i Yoghurt dip g
Menu 3	Wholemeal spirelli a, a1 Hash (beef) 1, 5, a, a1, a3, Italian hard cheese 2, c, g	Sausage goulash (poultry) in tomato sauce a, i, l Penne a, a1	Egg omelette 3, c, g Baked beans (beans in tomato sauce) i Boiled potatoes l	Cheese spaetzle a, a1, c, g Cucumber salad with sour cream and dill g
Dessert	Mandarin curd g	Fruit of the season	Schoko Donut a, a1, c, f, g	Fruit of the season

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