



Menu 01.09.2025 - 05.09.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu	Lasagna al Forno made with organic beef a, a1, g <u>100% Bio</u>	Chicken breast strips in lemon cream sauce 4, a, a1, g, i Organic spirelli a, a1 Cucumber salad with vinegar and oil dressing 3, j, l	Baked pollock fillet a, a1, d Carrots in cream sauce g Organic rice	Vegetable goulash (carrots, broccoli, cauliflower, tomato) Organic g Mashed potatoes g	Breaded chicken breast fillet a, f, g, i, j Creamed peas g Mashed potatoes g
Vegetarian alternative	Vegetarian crispy patties a, a1, f Organic rice Paprika and zucchini curry sauce g	Organic gnocchi a, a1 Organic paprika sauce Organic grated cheese g <u>100% Bio</u>	Vegetarian spring roll a, a1, c, g, i Organic rice Sweet and sour dip 2, 3, l		Spirelli Organic a, a1 Lentil bolognese 3, i Grated cheese g Salad French dressing 3, c, j, l
Dessert	Seasonal fruit	Stracciatella yogurt 3, f, g	Seasonal fruit	Seasonal fruit	Chocolate muffin 8, a, a1, c, f, 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.

Speiseplan 08.09.2025 - 12.09.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu	Organic whole grain penne a, a1 Paprika sauce 3, a, a1, a3, g, i Grated cheese g Corn salad 3, l	Sausage goulash (poultry) in tomato sauce a, i, l Spirelli organic a, a1 Carrot and apple salad 3, l	Organic chili sin carne 3, i Organic rice <u>100% Bio</u>	Pizza Margherita or salami a, a1, g, 1, 2, 3 Salad Honey vinaigrette 3, j,	Chicken strips 4, a, a1, a3, g, i Peas and carrots g Mashed potatoes g
Vegetarian alternative		Potato casserole with lentil bolognese 3, g, i Cucumber salad with sour cream and dill 2, 3, 5, c, g, i, j, l			Organic penne a, a1 Organic tomato sauce Organic grated cheese g Organic pickled cucumbers <u>100% Bio</u>
Dessert	Strawberry yogurt g	Seasonal fruit	Apple crumble cake 8, a, a1	Seasonal fruit	Seasonal fruit

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Speiseplan 15.09.2025 - 19.09.2025 – ISR

	Mo	Tue	Wed	Thu	Fr
Menu	Breaded chicken breast fillet a, f, g, i, j Paprika sauce 3, a, a1, a3, g, i Organic rice	Organic penne a, a1 Bolognese sauce with minced beef 3, i Grated cheese g Salad Honey vinaigrette 3, j, l	Baked pollock fillet a, a1, d Boiled potatoes l Creamed spinach g	Potato and broccoli gratin organic g <u>100% Bio</u>	Organic farfalle a, a1 Tomato sauce i Grated cheese g Salad Yogurt dressing 3, c, g, j, l
Vegetarian alternative	Allgäu cheese spaetzle a, a1, c, g Pea vegetables g	Ratatouille (zucchini, eggplant, bell pepper) 2, 3, 5, i, l Organic rice	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) organic g Rice organic <u>100% Bio</u>		
Dessert	Seasonal fruit	Berry buttermilk dessert g	Seasonal fruit	Lemon cake 8, a, a1, c	Seasonal fruit

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Speiseplan 22.09.2025 - 26.09.2025 – ISR

	Mo	Tue	Wed	Thu	Fr
Menu	Organic penne a, a1 Carbonara sauce (turkey) 2, 3, 4, a, a1, g, i Italian hard cheese 2, c, g	Egg omelet 3, c, g Boiled potatoes l Baked beans	Cheese macaroni Organic a, a1, g Organic peas g <u>100% Bio</u>	Burger bun 2, 3, a, a1, f, k Crunchy chicken burger patty a, a1, a3, i Tomatoes, romaine lettuce Ketchup-mayonnaise sauce c, j Potato wedges 3, 5, l	Chicken strips 4, a, a1, a3, g, i Carrots g Organic rice
Vegetarian alternative	Organic penne a, a1 Organic spinach sauce g Organic grated cheese g <u>100% Bio</u>			Burger bun 2, 3, a, a1, f, k Crunchy veggie patty a, a1, a3, i Tomatoes, romaine lettuce Ketchup-mayo sauce c, j Potato wedges 3, 5, l	Potato pancakes Apple sauce 3
Dessert	Seasonal fruit	Vanilla yogurt g	Seasonal fruit	Seasonal fruit	Chocolate cherry cake 8, a, a1, c, g

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Speiseplan 29.09.2025 - 03.10.2025 – ISR

	Mo	Tue	Wed	Thu closed	Fr German Unity Day
Menu	Potato pockets filled with cream cheese g, i Carrot ragout g	Chicken meatball a, a1, c, g, j Mashed potatoes g Creamed cabbage g			
Vegetarian alternative		Organic vegetable ravioli (tomato, carrot, parsnip) a, a1, f, j Organic spinach sauce g Organic grated cheese g			
Dessert	Chocolate pudding g	Seasonal fruit			

100% Bio

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