






# WEEKLY MENU

from 20.03.2023 to 24.03.2023

varied salad buffet each day

	menu 1	menu 2
Monday	pasta ' <i>Napoli</i> ' with tomato sauce and grated hard cheese <sup>(G;1;2)</sup> apple 	fried vegetable pattie <sup>(A;a1;C;G;l)</sup> with herbal rice and carrots and onions <sup>(G)</sup> apple
Tuesday	sliced pork <sup>(A;a1;G)</sup> with onions and whole-grain rice stirred tangerine quark <sup>(G)</sup> 	vegetable ragout (bell pepper, carrots, mushrooms) <sup>(A;a1;G)</sup> with herbal potatoes stirred tangerine quark <sup>(G)</sup>
Wednesday	lower Saxony soup with noodles, asparagus and coddled eggs <sup>(C)</sup> with whole-grain bread <sup>(A;A1)</sup> banana 	noodles (fusilli) <sup>(A;a1;)</sup> with tomato creme sauce <sup>(G)</sup> banana
Thursday	vegetable pan fry (carrots, cauliflower, broccoli) with roasted potatoes and quark dip <sup>(G)</sup> strawberry yoghurt <sup>(G)</sup> 	rice pan fry with sliced chicken breast, bell pepper, tomatoes and zucchini strawberry yoghurt <sup>(G)</sup>
Friday	fish fingers <sup>(A;a1)</sup> (Pollack) with spinach and potato puree <sup>(G)</sup> chocolate pudding <sup>(G)</sup> 	scrambled egg <sup>(C;G;)</sup> with creamed spinach <sup>(G)</sup> and boiled potatoes chocolate pudding <sup>(G)</sup>

Please notice indication of ingredients in case of food allergies or intolerances. We use iodized table salt. Subject to change without prior notice.



with this logo labeled dishes are prepared according to DGE quality standard for school lunch and are certified by *Deutsche Gesellschaft für Ernährung* (DGE) e.V. The daily changing salad bar is a further offer in addition to the menus.

