

# W E E K L Y M E N U

from 11.10.2021 to 15.10.2021

varied salad buffet each day



	main dish	alternative dish
Monday	cheese pasta <sup>(A;a1;G)</sup> with tomato sauce and vegetables (peas, carrots, bell pepper) stracciatella-yoghurt <sup>(G)</sup>	scrambled egg <sup>(C)</sup> with spinach <sup>(G)</sup> and boiled potatoes stracciatella-yoghurt <sup>(G)</sup>
Tuesday	chili sin carne (red lentil) with bell pepper, kidney beans, corn and tomatoes <sup>(A;a1)</sup> with whole-grain rice banana	vegetable potato casserole (carrots, cauliflower, broccoli) gratinated with cheese <sup>(G)</sup> banana
Wednesday	Lasagne Bolognaise <sup>(A;a1;G)</sup> with minced meat of beef, tomatosauce and baked with gouda cheese <sup>(G)</sup> wild berry-yoghurt <sup>(G)</sup>	carrot sesam roesti <sup>(A;a1)</sup> with herbal dip <sup>(G)</sup> and potatoes wild berry-yoghurt <sup>(G)</sup>
Thursday	chicken skewer with fruity curry sauce <sup>(A;a1;G)</sup> and herbal rice stirred tangerine quark <sup>(G)</sup>	vegetarian bratwurst <sup>(A;a1;C)</sup> with bell pepper and mashed potatoes <sup>(G)</sup> stirred tangerine quark <sup>(G)</sup>
Friday	pizza <sup>(A;a1;G)</sup> with tomatosauce, gouda cheese, mozzarella cheese and grated hard cheese apple or kiwi fruit	pizza <sup>(A;a1;G)</sup> with tomatosauce, gouda cheese, mushrooms, broccoli and onions apple or kiwi fruit

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.

