

# W E E K L Y M E N U


from 15.11.2021 to 19.11.2021

varied salad buffet each day



	main dish	alternative dish
Monday	whole-grain fusilli <sup>(A;a1)</sup> with spinach sauce stirred lemon quark <sup>(G)</sup>	carrot potato bake with sunflower seeds and cheese <sup>(A;G)</sup> stirred lemon quark <sup>(G)</sup>
Tuesday	spaghetti pasta <sup>(A;a1)</sup> with bolognese sauce (tomato sauce with minced meat of beef) banana	vegetarian schnitzel <sup>(A;a1;C;l)</sup> with cream vegetables (carrots, peas, asparagus) <sup>(G)</sup> and boiled potatoes banana
Wednesday	poultry-wiener-sausage <sup>(2;3;8)</sup> with noodlesalad <sup>(A;a1;C;G)</sup> tangerine	vegetarian rissole <sup>(A;a1;C)</sup> with noodlesalad <sup>(A;a1)</sup> tangerine
Thursday	turkey gyros with tzatziki <sup>(G)</sup> and djuvec rice with vegetables (tomato, bell pepper, corn, onions) raspberry yoghurt <sup>(G;)</sup>	tortellini <sup>(A;a1;G;)</sup> with tomato-mozzarella-sauce <sup>(G)</sup> raspberry yoghurt <sup>(G;)</sup>
Friday	fish fingers <sup>(A;a1)</sup> (Pollack) with lemon, melted butter <sup>(G)</sup> and potato puree <sup>(G)</sup> apfel or kiwi fruit	vegetarian bell pepper <sup>(A;C;F)</sup> stuffed with cereals and cheese <sup>(A;a1;G)</sup> with tomato sauce and herbal rice apfel 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.

