

W E E K L Y M E N U


from 17.01.2022 to 21.01.2022

varied salad buffet each day



	main dish	alternative dish
Monday	pasta ^(A;a1;) with napoli sauce (tomato basil) and grated hard cheese ^(G) cherry yoghurt ^(G)	potato sauerkraut gratin ^(G) baked with cheese cherry yoghurt ^(G)
Tuesday	pork ragout ^(A;a1;G) with onions and boiled potatoes apple or kiwi fruit	vegetable curry ^(G) with carrots, cabbage, leek and bell pepper with basmati rice apple or kiwi fruit
Wednesday	chicken breast with Mediterranean vegetables (bell pepper, zucchini, tomatoes) and herbal rice (whole-grain) banana	vegetarian rissole ^(A;C;l) with carrots in herbal sauce ^(A;G) and mashed potatoes ^(G) banana
Thursday	pork ragoutpotato soup ^(A;a1;G) with soup vegetables and baguette or bread ^(A;a1) natural yoghurt ^(G) with fresh fruits	fried potato dumplings ^(A;a1:C) with vegetables (carrots, cauliflower, broccoli) in cream sauce ^(G) natural yoghurt ^(G) with fresh fruits
Friday	salmon potato bake (wild salmon) ^(D;G) chocolate pudding ^(G)	soya nuggets ^(A;a1;F) with mixed vegetables (tomatoes, bell pepper) and rice chocolate pudding ^(G)

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.

