






WEEKLY MENU

from 18.06.2018 to 22.06.2018
varied salad buffet each day



main dish

alternative dish

Monday	chicken ragout <i>sweet-sour</i> (with bell pepper, white cabbage, carrots) ^(a1) with basmati rice mashed apples ⁽³⁾ 	schupfnudel vegetable pan fry (peas, carrots) ^(A;a1;C;in traces: G;l) with cream cheese dip ^(G) mashed apples ⁽³⁾
Tuesday	spaghetti ^(a1) with Bolognese sauce (pork/beef) ^(a1;in traces: H) and grated hard cheese ^(1;2;G) stirred peach quark ^(G) 	baked sheeps cheese ^(a1;G) with bell pepper and zucchini and tomato rice stirred peach quark ^(G)
Wednesday	pizza with salami and ham ^(a1;2;3;8) banana / nectarine 	cheese pizza <i>Dreikäsehoch</i> (with 3 varieties of cheese) ^(a1;G) banana / nectarine
Thursday	mozzarella rice gratin ^(G) with Mediterranean vegetables (tomatoes, bell pepper, carrots) chocolate pudding ^(G) 	vegetable quiche ^(a1;C;G;l; in traces: J) with spring onions yoghurt dip ^(G) chocolate pudding ^(G)
Friday	tomato cream soup ^(a1) with noodles ^(a1;G) and multi-grain toast ^(a1) apple 	tomato cream soup ^(a1) with noodles ^(a1;G) and multi-grain toast ^(a1) apple

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.