



## Menu 25.08.2025 - 29.08.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
<b>Menu 1</b> 	Potato pockets filled with cream cheese g, i Cauliflower with cream sauce g	Vegetarian goulash (pea protein) Whole grain spirilli pasta a, a1 Salad Yogurt dressing 3, c, g, j, l	Minced meatballs Poultry a, a1, c Broccoli and cheese sauce g Organic farfalle a, a1	Egg omelet 3, c, g Creamed spinach g Boiled potatoes l	Baked pollock fillet a, a1, d Remoulade sauce 9, c, g, j Boiled potatoes l Snack cucumbers
<b>Menu 2</b>	Organic chicken curry (coconut, pineapple, bell pepper) g Organic rice <u>100% Bio</u>	Chicken escalope a, a1, c Cream sauce 8, a, a1, a3, g Spaetzle a, a1, c Carrot vegetablesg	Organic farfalle a, a1 Tomato sauce i Grated cheese g <u>100% Bio</u>	Mexican pasta bake Veggie Organic a, a1, g, i, j <u>100% Bio</u>	Organic vegetable ravioli a, a1, f, j Organic tomato sauce Organic grated cheese g Organic snack cucumbers <u>100% Bio</u>
<b>Menu 3</b> 	Cheese macaroni g, i Peas g	Chicken escalope a, a1 Cream sauce 8, a, a1, a3, g Spaetzle a, a1, c Salad Yogurt dressing 3, c, g, j, l	Potato pancakes Apple sauce 3	Sausage (poultry) a, f, i, j Gravy a, a1, a3 Mashed potatoes g, l	Natural pollock fillet on oven-baked vegetables d Boiled potatoes
Dessert	Seasonal fruit	Seasonal fruit	Chocolate pudding g	Seasonal fruit	Marble cake 8, a, a1, c

In addition, we offer a daily changing salad bar with various dressings in the cafeteria.

cooked with ♥



Certified by DE-ÖKO-039  
 Number: D-NW-039-4734-OBO  
 EU/non-EU agriculture

**Our dishes contain the following declarable additives:**

- |                        |                                       |
|------------------------|---------------------------------------|
| 1 with colorant        | 6 blackened                           |
| 2 with preservative    | 7 waxed                               |
| 3 with antioxidant     | 8 with phosphate                      |
| 4 with flavor enhancer | 9 with sweetener                      |
| 5 sulphurized          | 10 contains a source of phenylalanine |
|                        | 11 with milk protein                  |

**According to the recipe, our dishes contain the following declarable allergens:**

- |                             |  |                           |
|-----------------------------|--|---------------------------|
| a Cereals containing gluten | e contains peanut                                    | h6 contains Brazil nut    |
| a1 contains wheat           | f contains soy                                       | h7 contains pistachio     |
| a2 contains rye             | g contains milk and milk products (contains lactose) | h8 contains macadamia nut |
| a3 contains barley          | h Nuts/nuts  | i contains celery         |
| a4 contains oats            | h1 contains almond                                   | j contains mustard        |
| a5 contains spelt           | h2 contains hazelnut                                 | k contains sesame         |
| a6 contains kamut           | h3 contains walnut                                   | l contains sulfur dioxide |
| b contains crustaceans      | h4 contains cashew nut                               | m contains lupine         |
| c contains eggs             | h5 contains pecan nut                                | n contains molluscs       |
| d contains fish             |  |                           |

**Special note on traces:** Cross-contamination of individual ingredients and technologically unavoidable impurities in individual products cannot be ruled out.



The labeled menu selection is based on the DGE quality standards for school catering and for catering in day care facilities for children. However, our kitchen is not yet certified by the DGE.