

Monday 28.09.

Menu 1:

Hamburger with burger bun, meat ball (beef), tomatoes, salad, gherkin and burger sauce,
served with potato wedges ^{1, 2, 3, 5, 9}

Menu 2:


Gnocchi with vegetable bolognese, served with Italian hard cheese ² 😊

Tuesday 29.09.

Menu 1:

Breaded fish filet (coalfish) with cocktail sauce and potatoes,
served with lettuce and yogurt dressing ³ 😊

Menu 2:

Vegetable curry (chickpea, carrot, bell pepper) in coconut sauce, served with rice ³ 

Wednesday 30.09.

Menu 1:

"Fleischkäse" (poultry) with sweet mustard,
potato salad in vinegar oil dressing ^{2, 3, 8}

Actionbar:

Menu 2:

Bread dumpling with mushroom sauce
and lettuce with raspberry dressing 😊

Pizza ^{1, 2, 3}

Thursday 01.10.

Menu 1:

Chicken fricassee with peas and spaetzle 😊

Menu 2:


Pumpkin cream soup with wheat baguette ³ 

Friday 02.10.

Menu 1:

Chicken thigh with tomato dip, served with potatoes and crudités (carrot) ³

Menu 2:

PASTA - Wholemeal noodle casserole with vegetable (broccoli, pea, carrot) in Bechamel sauce,
served with lettuce and vinegar oil dressing 😊 

😊 The marked menu is based on the DGE quality standards for school catering and for catering in day care facilities for children. But our kitchen is not yet certified by the DGE (German Nutrition Society).


= 100% organic

Organic products
marked in green

The following declarable additives are contained in our dishes:

- | | |
|-----------------------------|---------------------------------------|
| 1 with artificial colouring | 7 waxed |
| 2 with preservatives | 8 with phosphate |
| 3 with antioxidants | 9 with sweeteners |
| 4 with flavour enhancer | 10 contains a source of phenylalanine |
| 5 sulphured | 11 with lactoprotein |
| 6 blackened | |

Broich Premium Catering
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Hansaallee 321
40549 Düsseldorf
Telefon 0211 / 60 203 0
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www.broichcatering.com



Zertifiziert durch DE-ÖKO-039
Kontrollnummer: D-NW-039-4734-OBO
EU-Nicht-EU-Landwirtschaft

Menu

October 2020

International

Schools



Monday 05.10.

Menu 1:

Fish filet (hoki) with dill sauce and **rice**, served with lettuce and yogurt dressing 😊

Actionbar:

Tomato soup, served with baguette

Menu 2:

Potato fritter with herb curd cheese

Menu 2:

optionally with apple sauce

Tuesday 06.10.

Menu 1:

Chicken breast with gravy, cauliflower and mashed potatoes, served with lettuce and mango dressing ^{1, 5} 😊

Menu 1:

optionally with broccoli vegetables in almond butter

Menu 2:

Allgäuer cheese spaetzle with crudités (cucumber)

Wednesday 07.10.

Menu 1:

Penne noodles with Bolognese sauce (beef), served with lettuce and French dressing

Pastabar:

Penne noodles with tomato sauce, served with lettuce and French dressing

Menu 2:

Pumpkin curry with chickpeas, served with **rice** 😊

Thursday 08.10.

Menu 1:

Chopped beef with **potatoes** and crudités (carrot) ^{1, 3, 5, 8}

Actionbar:

Menu 2:

Falaffel with **vegetable CousCous** (zucchini, peas, bell pepper) and yogurt mint dip 😊

Potato cream soup with **wheat baguette**

Friday 09.10.

Menu 1:

Poultry meat roll with tomato-curry-sauce, served with potato wedges and apple carrot salad ^{1, 3, 5}

Menu 2:

Tortelloni (stuffed with spinach and ricotta cheese) with creamy **pumpkin sauce**, served with lettuce and herb basil dressing ³ 😊

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Monday 12.10.

Menu 1:

Poultry gyro with tzaziki and rice, served with cucumber salad in yogurt dressing²

Menu 2:


PASTA - Gratinated Cannelloni stuffed with spinach and ricotta cheese
in pumpkin Bechamelsauce 😊

Tuesday 13.10.

Menu 1:

Beef goulash with carrots and Spaetzle noodles^{1, 5, 8}

Menu 2:

Potato broccoli casserole with cheese,
served with lettuce and vinegar oil dressing 😊 

Wednesday 14.10.

Menu 1:

Spinach risotto with salmon, sour cream
and lettuce with raspberry dressing² 😊

Actionbar:

Pizza^{1, 2, 3}

Menu 2:

Omelette with Baked Beans
(beans in tomato sauce) and potatoes³

Menu 2:
optionally with creamy spinach

Thursday 15.10.

Menu 1:

Meat ball (poultry) with cream sauce, potato wedges and
crudités (carrot)^{1, 3, 5}

Menu 2:

Vegetable patty with tomato sauce und Ebly, served with
lettuce and French dressing 😊

Menu 2:
optionally served with rice

Friday 16.10.

Menu 1:

Chicken escalope with bell pepper sauce and rice^{1, 5} 😊

Menu 2:

Spirelli noodles with tomato sauce,
served with grated cheese and crudités (cucumber)

Menu 1:
optionally served with a
creamy champignon sauce

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Monday 19.10.

Menu 1:

Chicken breast with poultry jus, peas and rice^{1, 5} 😊

Menu 2:

Lentil stew with wheat baguette

Menu 1:

optionally served with a creamy cabbage vegetable

Tuesday 20.10.

Menu 1:

PASTA - Casserole of noodles (Penne) and minced meat (beef), served with lettuce and French dressing^{1, 5}

Menu 2:

Two potato pockets stuffed with herb cream cheese, served with carrot ragout 😊

Wednesday 21.10.

Menu 1:

Baked fish fillet with remoulade sauce, served with potato wedges and cucumber salad with yoghurt dressing^{1, 2, 3, 5, 9} 😊


Menu 2:

Soy escalope with bell pepper sauce, rice and cucumber salad with yoghurt dressing^{1, 2, 3, 5, 9}



Thursday 22.10.

Menu 1:

PASTA - Wholegrain Spirelli noodles with cheese sauce and crudités (carrot) 😊 

Menu 2:

Creamy broccoli cauliflower vegetables, served with mashed potatoes

Pastabar:

PASTA - Wholegrain Spirelli noodles with tomato sauce and grated cheese

Friday 23.10.

Menu 1:

Four poultry meat balls with cream sauce, potatoes, served with lettuce with raspberry dressing^{1, 3, 5} 😊

Menu 2:

Yeast dumpling (plum filling) with vanilla sauce³

Actionbar:

Pumpkin cream soup with wheat baguette³

Menu 1:

optionally with Penne noodles



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Monday 26.10.**Menu 1:**

Two Bifteki (small meat balls (beef) stuffed with Feta cheese) with tomato sauce and **Penne noodles**, served with crudités (carrot)

Menu 2:

Vegetable goulash (carrot, broccoli, cauliflower) with **basmati rice**  

Tuesday 27.10.**Menu 1:**

Breaded fish filet (coalfish) with lemon mayonnaise, **potatoes**, served with lettuce with raspberry dressing 

Menu 2:

Vegetarian spring roll (mung beans, white cabbage, leek) with sweet-sour dip, served with **rice** ^{1, 2, 3}



Wednesday 28.10.**Menu 1:**

Poultry sausage with tomato-curry sauce, with potato wedges ^{1, 5}


Pastabar:

PASTA - Wholegrain Spirelli noodles with tomato sauce and grated cheese

Menu 2:

PASTA - Wholemeal Spirelli noodles with **broccoli cream** sauce, served with **lettuce** and **vinegar oil dressing**  

Thursday 29.10.**Menu 1:**

Potato pumpkin gratin with veal ragout and crudités (cucumber) 

Menu 2:


Soy-gyro, with **rice**, cabbage salad in vinegar oil dressing and tzaziki ^{2, 3}

Friday 30.10.**Menu 1:**

Potato cream soup with sliced beef sausages, with **wheat baguette** ^{2, 3}

Menu 2:

Potato cream soup with **wheat baguette** 

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