

Monday 30.09.**Menu 1:**

Fish filet (hoki) with dill sauce, served with peas and rice 😊

Menu 2:

Italian Gnocchi with vegetable bolognese (soy, tomato, carrot) and Italian hard cheese 2

Tuesday 01.10.**Special day "Octoberfest"****Menu 1:**

"Fleischkäse" (pork) with sweet mustard, potato salad and crudités (cucumber) 2, 3, 8

Alternative to pork:

"Fleischkäse" (poultry) with sweet mustard, potato salad and crudités (cucumber) 2, 3, 8

Menu 2:

Allgäuer cheese spaetzle, served with lettuce and herb basil dressing 3 😊

**Wednesday 02.10.****Menu 1:**

Hash (beef) with Rigatonelli noodles and lettuce with French dressing 1, 5

Menu 2:

Vegetable curry (carrot, zucchini, bell pepper) in coconut sauce with rice 3 😊

Thursday 03.10.**Anniversary of German unification****Friday 04.10.****Menu 1:**

Fried chicken thigh with tomato dip, potatoes and cucumber salad in yogurt dressing 3 😊

Menu 2:

PASTA - Noodle spinach casserole, 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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Zertifiziert durch DE-ÖKO-039
Kontrollnummer: D-NW-039-4734-OBO
EU-Nicht-EU-Landwirtschaft

Monday 07.10.**Menu 1:**

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

Menu 2:

PASTA – **Spirelli noodles** in lime sauce with zucchini and sliced carrots with grated cheese

Pastabar:

Spirelli with tomato sauce
or Carbonara sauce, with
grated cheese

Tuesday 08.10.**Menu 1:**

Veal goulash with carrots and **Spaetzle noodles** 😊

Menu 2:

Sweet potato broccoli casserole with cheese,
served with lettuce and herb basil dressing³

Actionbar:

Pizza^{1,2,3}

Wednesday 09.10.**Menu 1:**

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

Menü 2:

Omelette with Baked Beans (beans in tomato sauce)
and **potatoes**³

Thursday 10.10.**Menu 1:**

Meat ball (poultry) with cream sauce and Ebly with a side of
crudités (carrot)^{1,5}

Menu 2:

Veggi patty with tomato sauce and **Penne noodles**,
served with lettuce and raspberry dressing 😊

Actionbar:

Menu 1 with Ebly or rice

Friday 11.10.**Menu 1:**

Fish burger with burger bun, breaded fish filet (hake), tomatoes, salad, gherkin
and remoulade, served with potato wedges^{1,2,3,5,9} 😊

Menu 2:

Cauliflower cheese patty with herb sauce,
served with **rice** and lettuce with French dressing³

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Monday 14.10.

Menu 1:

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

Menu 2:

Potato pockets stuffed with cream cheese, served with carrot ragout

Tuesday 15.10.

Menu 1:

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

Menu 2:

Lentil stew with wholemeal baguette 😊

Wednesday 16.10.

Menu 1:

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

Menu 2:

Soy escalope with bell pepper sauce, Ebly and tomato salad in vinegar oil dressing ^{1,3,5}

Actionbar:
Menü 2 mit Weizen-Ebly
oder Reis

Tuesday 17.10.

Menu 1:

PASTA - Spirelli noodles with cheese sauce and lettuce with vinegar oil dressing 😊



Menu 2:

Creamy broccoli cauliflower vegetables, served with mashed potatoes

Pastabar:
Spirelli noodles
with tomato sauce

Friday 18.10.

Menu 1:

Chicken nuggets with ketchup and potato wedges, served with lettuce and yogurt dressing ^{3,5} 😊

Menu 2:

Pancakes with vanilla sauce and apple puree ³

Actionbar:
Bami Goreng ²
(Asian stir-fry)

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Monday 21.10.**Menu 1:**

Breaded fish filet (coalfish) with remoulade, served with potatoes and crudités (carrot) ⁹ 😊

Actionbar:**Menu 2:**

Vegetable goulash (carrot, zucchini, bell pepper) with rice 

Pizza ^{1, 2, 3}**Tuesday 22.10.****Menu 1:**

Meat ball (beef) with tomato sauce and green Tagliatelle noodles, served with lettuce and mango dressing

Menu 2:

Vegetarian kebab with pita bread, soy gyro, cabbage salad in vinegar oil dressing, tomatoes and tzaziki ^{2, 3} 😊

Wednesday 23.10.**Menu 1:**

Chicken breast "Hawaii" with pineapple and cheese, curry sauce, rice and Chinese cabbage corn salad in yogurt dressing ³

Menu 2:

PASTA - Wholemeal Spaghetti with carrot bolognese sauce and Italian hard cheese, served with lettuce and vinegar oil dressing ^{2, 3} 😊

Pastabar:

Wholemeal Spaghetti with tomato sauce, served with italian hard cheese

Thursday 24.10.**Menu 1:**

Vegetable soup (carrot, celery, turnip cabbage), served with wholemeal baguette 😊

Menu 2:

Eggs with mustard sauce and potatoes, served with lettuce and raspberry dressing ^{1, 2, 3, 5}

**Friday 25.10.****Menu 1:**

Potato pumpkin gratin with veal ragout and crudités (cucumber) 😊

Menu 2:

Spinach cheese roll with vegetable bolognese sauce and potatoes with a side of lettuce and French dressing ³

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Monday 28.10.**Menu 1:**

Sliced chicken breast in lemon cream sauce,
served with rice and corn 😊

Menu 2:

PASTA - Spirelli noodles with broccoli cream sauce
and grated cheese 

Pastabar:

Spirelli noodles with tomato
sauce with grated cheese

Tuesday 29.10.**Menu 1:**

Poached fish filet (hoki) with creamy spinach and potatoes 😊

Menu 2:

PASTA - Tomato mozzarella lasagna,
served with lettuce in herb basil dressing 3

Wednesday 30.10.**Menu 1:**

Breaded escalope (pork) with cream sauce, peas and spaetzle 1, 5

Alternative to pork:

Breaded escalope (chicken) with cream sauce, peas and spaetzle 1, 5


Menu 2:

Potato noodle pan with savoy cabbage and carrots,
served with lettuce and French dressing 😊

Thursday 31.10.**Special day „Halloween“****Menu 1:**

Beef sausage with ketchup and potato salad 2, 3, 8

Menu 2:

Pumpkin cream soup,
served with wholemeal baguette 3 

Friday 01.11.**All Saints****-****No School**

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