




Menu 01.04.2024 - 05.04.2024

| | Mon Easter Monday | Tue | Wed | Thu | Fri |
|---|----------------------|--|--|---|--|
| Menu 1  | | Goulash with veggie chicken (pea protein) 1, 5, a, a1, a3, i, l Wholemeal spirelli a, a1 | Meatballs (Poultry) a, a1, c, g, j Broccoli-Cheese-Sauce g Farfalle noodles a, a1 | Potato dumplings with cream cheese filling g, i Cauliflower creamed vegetables g | Breaded coalfish fillet a, a1, d Rice Zucchini vegetables with tomato sauce 3, i |
| Menu 2 | | Sausages (poultry) a, f, i, j Gravy 1, 5, a, a1, a3, l Green bean vegetables Mashed potatoes g, l | Gnocchi casserole with vegetables (tomato sauce, carrot, zucchini) 3, a, a1, g, i | Colourful Spirelli a, a1 Tomato sauce i Grated cheese g | Mung Bean Balls CousCous a, a1, i Vegetables (paprika, carrot, tomato) 3, i Yoghurt-Dip g |
| Dessert | | Berry Buttermilk Dessert g | Seasonal fruit | Banana curd with chocolate chips 3, f, g | Seasonal fruit |

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:


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| 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 | | |


 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.

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

Menu 08.04.2024 - 12.04.2024

| | Mon | Tue | Wed | Thu | Fri |
|---|--|--|---|---|--|
| Menu 1  | Tortelloni (Spinach and Ricotta) a, a1, c, g Spinach cream sauce g Grated cheese g | Gnocchi casserole with peas and cheese sauce 1, a, a1, c, g, l Snack carrot | Coalfish fillet (natural) d Tomato sauce i Wholemeal spirelli a, a1 Salad Yoghurt dressing 3, c, g, j, l | Tortilla with potatoes and bell pepper c, g Herb curd g Salad Vinegar Oil Dressing 3, j, l | Breaded chicken breast fillet a, f, g, e, j Creamed pea vegetables g Spaetzle a, a1, c |
| Menu 2 | Meatball (Beef) a, a1, c Rice Carrot creamed vegetables g | Farfalle a, a1 Vegetable bolognese with sunflower mince i, j Grated cheese g | Potato cream soup (spring) 3, g, Wholemeal baguette a, a1 | Pita Bread 1/4 a, a1, a3, k Chicken Kebab Coleslaw 2, 3 Tzaziki g | Mexican noodle casserole veggie a, a1, g, i, j Salad Raspberry dressing |
| Menu 3 | | | Breaded coalfish fillet a, a1, d Tomato sauce Wholemeal spirelli a, a1 Salad Yoghurt dressing 3, c, g, j, l | | |
| Dessert | Lemon cake 8, a, a1, c | Seasonal fruit | Peach passionfruit yoghurt g | Seasonal fruit | Strawberry curd g |

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Menu 15.04.2024 - 19.04.2024

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| Menu 1  | Milk schnitzel 8, a, a1, a4, c, g Green bean vegetables with tomato sauce i Penne a, a1 | Lentil vegetables 3, i, l Spaetzle a, a1, c | Penne a, a1 Broccoli Salmon Cream Sauce d, g Parmesan 2, c, g | Egg omelette 3, c, g Boiled potatoes 3 Creamed spinach g | Veal cream ragout j, i Farfalle noodles a, a1 Snack carrots |
| Menu 2 | Macaroni minced casserole (beef) a, a1, g, i Snack cucumber | Vegetarian spring rolls a, a1, c, g, i Rice Asian vegetables (carrot, bamboo, bean sprouts) 2, a, a1, f | Gnocchi a, a1, c, l Tomato sauce and Grated cheese g Carrot-Apple-Salad 3, l | Sausage goulash (poultry) in tomato sauce a, i, l Rice Salad Honey Vinaigrette 3, j, l | Cheese and leek soup 1, g, i Baguette a, a1 |
| Dessert | Blueberry curd g | Chocolate muffin 8, a, a1, c, f, g | Seasonal fruit | Vanilla yoghurt g | Seasonal fruit |

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Menu 22.04.2024 - 26.04.2024

| | Mon | Di | Wed | Thu | Fri |
|---|---|---|--|--|--|
| Menu 1  | Allgäu cheese spaetzle a, a1, c, g Creamed pea vegetables g | Ratatouille 2, 3, 5, i, l Rice | Breaded coalfish fillet a, a1, d Potatoes l Creamed spinach g | Chili con Carne (Rind) 3, i Grated cheese g Baguette a, a1 | Bolognese (barley) 3, a, a3, i Wholemeal spirelli a, a1 Parmesan 2, c, g Snack bell pepper |
| Menu 2 | Chicken soup with vegetables (celery, carrot, leek) i Baguette a, a1 | Breaded chicken breast fillet a, f, g, e, j Bell pepper sauce 1, 3, 5, a, a1, a3, g, i, l Egg knoepfle a, a1, c | Potato pancakes c Applesauce 3 | Cauliflower and potato casserole g Snack bell pepper | Burger Bun 2, 3, a, a1, f, k Meatball for hamburger j Pickles 1, 2, 9 Tomatoes in slices Romana sliced Ketchup-Mayo-Sauce c, j Potato wedges 3, 5, l |
| Dessert | Cherry Yoghurt g | Apple Crumble Cake 8, a, a1, c, g | Seasonal fruit | Buttermilk dessert with pear and vanilla g | Seasonal fruit |

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Menu 29.04.2024 - 03.05.2024

| | Mon | Tue | Wed May day holiday | Thu | Fri |
|---|--|---|------------------------|-----|-----|
| Menu 1  | Meatballs Vegan f CousCous a, a1, i Vegetables (peppers, carrots, chickpeas) i Paprikadip 3, g | Lentil Vegetable Curry (carrots, celery, broccoli) in Rice | | | |
| Menu 2 | Penne a, a1 Bolognese sauce with minced beef 3, i Parmesan 2, c, g Cucumber Salad Sour Cream Dill 2, g, j | Meatball (beef) a, a1, c Gravy 1, 5, a, a1, a3, l Carrot creamed vegetables g Mashed potatoes g, l | | | |
| Dessert | Rice pudding g Cinnamon and sugar | Seasonal fruit | | | |

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