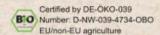


Menu 03.11.2025 - 07.11.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu	Potato casserole with bolognese 3, a, a4, Corn salad 3, I		Baked pollock fillet a, a1, d Herb dip g Vegetable rice (peppers, peas)	Whole grain spirelli Organic a, a1 Broccoli cream sauce a, a4, f, g Grated cheese Organic g Snack peppers	Chicken fricassee with peas 4, a, a1, a4, f, g, i Organic rice
Menu	Pumpkin curry with chi a, a4, f, g Potatoes I	Pasta bake with vegetable (broccoli, bell pepper) and herb sauce (100% organic a, a1, g, i	Plain pollock fillet on oven-	Pancakes g Cherry compote (from grade 5)	Gnocchi and zucchini casserole with organic Gouda cheese a, a1, g
Menu	Plain chicken breast Potato wedges 3, Bell pepper dip 3, Corn salad 3, I	Spätzle a, a1, a5, a4, 1, 1 Spätzle a, a1, c snack cucumbers	Organic penne a, a1 Organic tomato sauce Organic grated cheese g	Potato soup a, a4, f, g, i Turkey sausages Organic baguette a, a1	Organic tomato cream soup g Organic baguette a, a1
Desse	ert Seasonal frui	Vanilla pudding g	Seasonal fruit	Apple crumble cake a, a1, c	Seasonal fruit

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

cooked with V



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.

Our dishes contain the following declarable additives:

1 with colorant 2 with preservative

3 with antioxidant 4 with flavor enhancer 5 sulphurized

6 blackened 7 waxed 8 with phosphate 9 with sweetener

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 a1 contains wheat f contains soy

g contains milk and milk products a2 contains rye a3 contains barley (contains lactose)

a4 contains oats a5 contains spelt a6 contains kamut b contains crustaceans c contains eggs

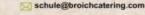
d contains fish

h1 contains almond h2 contains hazelnut h3 contains walnut h4 contains cashew nut h5 contains pecan nut

h Nuts/nuts

h6 contains Brazil nut h7 contains pistachio h8 contains macadamia nut i contains celery j contains mustard k contains sesame I contains sulfur dioxide m contains lupine n contains molluscs







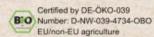


Menu 10.11.2025 - 14.11.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu 1	Spirelli Aglio e olio with arugula and fresh cherry tomatoes a, a1	Lentil stew with turkey sausage 3, i Baguette a, a1	Salmon and potato casserole a, a4, d, f, g Salad Yogurt dressing 3, c, g, j, l	Gnocchi a, a1, c, l Pumpkin cream sauce 3, g, i Grated cheese, organic g	Butter chicken 4, a, a1, a4, f, g, i Organic rice
Menu 2	Vegetarian sunflower seed haschee organic 3, i, j Spirelli organic a, a1 Grated cheese organic g	Lentil stew 3, i Baguette Organic a, a1	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) organic g Rice organic	Gnocchi a, a1, c, l Paprika sauce organic g Grated cheese, organic g	Organic farfalle a, a1 Organic cheese sauce g Organic grated cheese g
Menu 3	Curry sausage (poultry) 1, 3, 8, i Potato wedges 3, 5, I Creamy carrot salad g Klass iker.	Poultry gyros Tzatziki g Organic rice Coleslaw Klass	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) organic g Boiled potatoes I	Lasagna al forno (beef) 3, a, a1, a4, f, g, i Salad French dressing c, j	Organic farfalle a, a1 Tomato sauce i Grated cheese g
Dessert	Seasonal fruit	Buttermilk dessert Red berries g	Seasonal fruit	Cherry crumble cake 8, a, a1, c, g	Seasonal fruit

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

cooked with V



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.

Our dishes contain the following declarable additives:

1 with colorant 2 with preservative 3 with antioxidant 4 with flavor enhancer 5 sulphurized

6 blackened 7 waxed 8 with phosphate 9 with sweetener 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 a1 contains wheat f contains soy g contains milk and milk products

a2 contains rye a3 contains barley a4 contains oats a5 contains spelt a6 contains kamut b contains crustaceans

c contains eggs

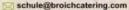
d contains fish

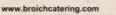
(contains lactose) h Nuts/nuts h1 contains almond h2 contains hazelnut h3 contains walnut h4 contains cashew nut h5 contains pecan nut

h6 contains Brazil nut h7 contains pistachio h8 contains macadamia nut i contains celery j contains mustard k contains sesame I contains sulfur dioxide m contains lupine n contains molluscs











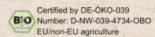


Menu 17.11.2025 - 21.11.2025 - ISR

The same	Mon Legume Day	Tue Seasonal Vegetable Day	Wed Grain Day	Thu Potato Day	Fri Milk Day
Menu 1	Vegetable curry with sweet potatoes, cauliflower, and chickpeas a, a4, f Organic rice	Chicken breast fillet, plain Mashed potatoes g Creamed turnip greens a, a4, f, g	Baked pollock fillet a, a1, d Tomato sauce i Whole grain spirelli pasta, organic a, a1 Corn salad 3, l	Egg omelet 3, c, g Boiled potatoes I Baked beans	Vegan meatballs f Vegetable couscous a, a1 (chickpeas, bell peppers, carrots) Yogurt and chive dip g
Menu 2	Organic pea stew 3, i Baguette a, a1	Organic cream of cauliflower soup a, a1, g Organic baguette a, a1	Vegetable goulash (carrots, broccoli, cauliflower, tomato), organic g Bulgur wheat, organic a, a1	Egg omelet 3, c, g Boiled potatoes I Creamed spinach g	Cheese macaroni with organic peas a, a1, g
Menu 3 Klass iker.	Chili con carne (beef) 3 Sour cream g Organic baguette a, a1	Potato pockets filled with cream cheese g, i Carrot greens g	Potato and broccoli gratin with green spelt organic g	Poultry meatballs a, a1, c, g, j Gravy a, a1, a3 Mashed potatoes g Snack cucumbers	Organic penne a, a1 Carbonara sauce (turkey) 2, 3, 4, a, a1, a4, f, g, i Grated cheese g Salad Honey vinaigrette 3, j, l
Dessert	Seasonal fruit	Pear quark g	Seasonal fruit	Seasonal fruit	Banana bread a, a3, a4, a, h5, h3

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

cooked with 87



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.

Our dishes contain the following declarable additives:

1 with colorant 2 with preservative

4 with flavor enhancer

3 with antioxidant 5 sulphurized

6 blackened 7 waxed 8 with phosphate

9 with sweetener 10 contains a source of phenylalanine

11 with milk protein

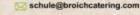
c contains eggs d contains fish

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

a Cereals containing gluten e contains peanut a1 contains wheat f contains soy g contains milk and milk products a2 contains rye a3 contains barley (contains lactose) h Nuts/nuts a4 contains oats a5 contains spelt h1 contains almond a6 contains kamut h2 contains hazelnut b contains crustaceans h3 contains walnut h4 contains cashew nut h5 contains pecan nut

h6 contains Brazil nut h7 contains pistachio h8 contains macadamia nut i contains celery j contains mustard k contains sesame I contains sulfur dioxide m contains lupine n contains molluscs







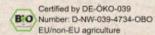


Menu 24.11.2025 - 28.11.2025 - ISR

	Мо	Tue	Wed	Thu	Fr
Menu 1	Lentil vegetable curry (carrots, celery, broccoli) i Organic rice	Vegetarian mince penne bake (soy) with peas and leeks Organic a, a1, a4, f, g Salad Yogurt dressing 3, c, g, j, l	Organic penne a, a1 Salmon and dill cream sauce 4, a, a1, a4, d, f, i Pickled cucumbers	Stuffed peppers (poultry) a, a1, c Tomato sauce i Organic rice	Vegetarian paella Lemon sour cream g
Menu 2	Spätzle casserole with spinach Organic a, a1, c, g	Burger bun 2, 3, a, a1, f, k Vegetable patty a, a1, c, i Tomatoes, lettuce Ketchup-mayo sauce c, j Potato wedges 3, 5, l	Organic whole grain spirelli a, a1 Tomato sauce i Grated cheese g Cucumber salad with sour cream and dill 2, 3, 5, c, g, i, j, l	Organic potato and pumpkin gratin 3, g	Organic broccoli and cauliflower cream vegetables g Organic rice
Menu 3	Chicken strips 4, a, a1, a4, f, i Pea and carrot vegetables g Mashed potatoes g	Burger bun 2, 3, a, a1, f, k Crunchy chicken burger patty a, a1, a3, i Tomatoes, lettuce Ketchup-mayo sauce c, j Potato wedges 3, 5, l	Potato pancakes a, a1, a4, c, i Apple sauce 3	Vegan vegetable tortelloni (spinach, carrot, celery) a, a1, i Cheese sauce a, a4, f, g Grated cheese g Snack peppers	Haschee (beef) a, a1, a3 Organic spirelli a, a1 Grated cheese g
Dessert	Seasonal fruit	Seasonal fruit	Vanilla yogurt gg	Seasonal fruit	Chocolate muffin 8, a, a1, c, f, g

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

cooked with V



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.

Our dishes contain the following declarable additives:

1 with colorant 2 with preservative

3 with antioxidant 4 with flavor enhancer

5 sulphurized

6 blackened 7 waxed

8 with phosphate 9 with sweetener

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

a1 contains wheat a2 contains rye a3 contains barley

a4 contains oats a5 contains spelt a6 contains kamut

b contains crustaceans

c contains eggs d contains fish

f contains soy g contains milk and milk products (contains lactose) h Nuts/nuts

h1 contains almond h2 contains hazelnut h3 contains walnut h4 contains cashew nut

h5 contains pecan nut

h6 contains Brazil nut h7 contains pistachio h8 contains macadamia nut i contains celery contains mustard k contains sesame I contains sulfur dioxide m contains lupine n contains molluscs



