

Menu 03.11.2025 - 07.11.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Potato casserole with lentil bolognese 3, a, a4, f, g, i Corn salad 3, l	Chicken strips 4, a, a1, a3, a4, f, i Organic rice snack cucumbers	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 2	Pumpkin curry with chickpeas a, a4, f, g Potatoes l	Pasta bake with vegetables (broccoli, bell pepper) and herb sauce (100% organic) a, a1, g, i 	Plain pollock fillet on oven-baked vegetables d, g Vegetable rice (peppers, peas)	Pancakes g Cherry compote (from grade 5)	Gnocchi and zucchini casserole with organic Gouda cheese a, a1, g 
Menu 3	Plain chicken breast fillet Potato wedges 3, 5, l Bell pepper dip 3, g Corn salad 3, l 	Chicken strips 4, a, a1, a3, a4, f, i 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 
Dessert	Seasonal fruit	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 

 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 | | |

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.

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, l Creamy carrot salad g 	Poultry gyros Tzatziki g Organic rice Coleslaw 	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) organic g Boiled potatoes l	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

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Menu 17.11.2025 - 21.11.2025 - ISR

	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 l 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 l Creamed spinach g	Cheese macaroni with organic peas a, a1, g
Menu 3 	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

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Menu 24.11.2025 - 28.11.2025 - ISR

	Mo	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

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