





Menu 01.09.2025 - 05.09.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Vegetarian crispy patties a, a1, f Organic rice Paprika and zucchini curry sauce g	Organic penne a, a1 Wild garlic sauce g, h, h1 Grated cheese g	Baked pollock fillet a, a1, d Carrots in cream sauce g Organic rice	Gnocchi casserole with turkey and broccoli in béchamel sauce 2, 3, a, a1, c, g, l Chinese cabbage and corn salad 3, c, g, j, l	Spirelli Organic a, a1 Lentil bolognese 3, i Grated cheese g Salad French dressing 3, c, j, l
Menu 2	Lasagna al Forno made with organic beef a, a1, g <u>100% Bio</u>	Organic gnocchi a, a1 Organic paprika sauce Organic grated cheese g <u>100% Bio</u>	Pollock fillet, natural d Carrots in cream sauce g Organic rice	Vegetable goulash (carrots, broccoli, cauliflower, tomato) Organic g Bulgur Organic a, a1 <u>100% Bio</u>	Organic vegetable paella 3 Organic sour cream dip g <u>100% Bio</u>
		Chicken breast strips in lemon cream sauce 4, a, a1, g, i Organic spirelli a, a1 Cucumber salad with vinegar and oil dressing 3, j, l	Vegetarian spring roll a, a1, c, g, i Organic rice Sweet and sour dip 2, 3, l	Vegetable goulash (carrots, broccoli, cauliflower, tomato) Organic g Mashed potatoes g	Breaded chicken breast fillet a, f, g, i, j Creamed peas g Mashed potatoes g
Dessert	Seasonal fruit	Stracciatella yogurt 3, f, g	Seasonal fruit	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 


 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 | h8 contains macadamia nut |
| a3 contains barley | (contains lactose) | i contains celery |
| a4 contains oats | h Nuts/nuts | j contains mustard |
| a5 contains spelt | h1 contains almond | k contains sesame |
| a6 contains kamut | h2 contains hazelnut | l contains sulfur dioxide |
| b contains crustaceans | h3 contains walnut | m contains lupine |
| c contains eggs | h4 contains cashew nut | n contains molluscs |
| d contains fish | h5 contains pecan nut | |

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





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Speiseplan 08.09.2025 - 12.09.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Organic whole grain penne a, a1 Paprika sauce 3, a, a1, a3, g, i Grated cheese g Corn salad 3, l	Potato casserole with lentil bolognese 3, g, i Cucumber salad with sour cream and dill 2, 3, 5, c, g, i, j, l	Spanish vegetable paella with salmon d Lime sour cream g		Chicken strips 4, a, a1, a3, g, i Peas and carrots g Mashed potatoes g
Menu 2	Cheese and leek soup with minced beef (organic) g Organic baguette a, a1 <u>100% Bio</u>	Potato noodle pan with savoy cabbage and carrots, organic 3, a, a1, c, g <u>100% Bio</u>	Organic chili sin carne 3, i Organic rice <u>100% Bio</u>	Cauliflower and cheese patties a, a1, c, g, k Herb sauce 3, g Organic spelt rice a, a5	Organic penne a, a1 Organic tomato sauce Organic grated cheese g Organic pickled cucumbers <u>100% Bio</u>
	Polenta and spinach crispy pocket a, a1, g, i Herb sauce 3, g Organic rice Corn salad 3, l	Sausage goulash (poultry) in tomato sauce a, i, l Spirelli organic a, a1 Carrot and apple salad 3, l	Vegetable ravioli (potato, carrot, spinach) a, a1, c, g, i Vegetable broth Potato salad 2, 4, i, j	Pizza Margherita or salami a, a1, g, 1, 2, 3 Salad Honey vinaigrette 3, j, l	Organic spirelli a, a1 Broccoli cream sauce g Grated cheese g Salad Honey vinaigrette 3, j, l
Dessert	Strawberry yogurt g	Seasonal fruit	Apple crumble cake 8, a, a1	Seasonal fruit	Seasonal fruit

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Speiseplan 15.09.2025 - 19.09.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Allgäu cheese spaetzle a, a1, c, g Pea vegetables g	Ratatouille (zucchini, eggplant, bell pepper) 2, 3, 5, i, l Organic rice	Baked pollock fillet a, a1, d Boiled potatoes l Creamed spinach g	Barley bolognese 3, a, a3, i Whole grain spirelli organic a, a1 Grated cheese g Cucumber salad sour cream dill 2, 3, 5, c, g, i, j, l	Organic farfalle a, a1 Organic broccoli cream sauce g Organic grated cheese g
Menu 2	Breaded chicken breast fillet a, f, g, i, j Paprika sauce 3, a, a1, a3, g, i Organic rice	Vegetable lasagna (carrot, kohlrabi, zucchini) Organic 3, a, a1, g <u>100% Bio</u>	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) organic g Rice organic <u>100% Bio</u>	Potato and broccoli gratin organic g <u>100% Bio</u>	Organic farfalle a, a1 Tomato sauce i Grated cheese g Salad Yogurt dressing 3, c, g, j, l
Menu 3 	Kaiserschmarrn a, a1, c, g Vanilla sauce g (From grade 5)	Organic penne a, a1 Bolognese sauce with minced beef 3, i Grated cheese g Salad Honey vinaigrette 3, j, l	Chili con carne (beef) 3, i Sour cream g Baguette organic a, a1	Poultry gyros Organic rice Tzatziki g Snack cucumbers	Chicken drumsticks a, a1 Roast gravy a, a1, a3 Mashed potatoes g
Dessert	Seasonal fruit	Berry buttermilk dessert g	Seasonal fruit	Lemon cake 8, a, a1, c	Seasonal fruit

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Speiseplan 22.09.2025 - 26.09.2025 - ISR

	Mo	Tue	Wed	Thu	Fr
Menu 1 	Vegan meatballs f Organic couscous a, a1 Vegetables (chickpeas, bell peppers, carrots) i Yogurt and chive dip g	Egg omelet 3, c, g Boiled potatoes l Baked beans	Spirelli Organic a, a1 Salmon and tomato cream sauce d, g, i Salad Raspberry dressing l	Vegan vegetable tortelloni (spinach, carrot, celery) a, a1, i Tomato sauce i Italian hard cheese 2, c, g Cucumber salad with vinegar and oil dressing 3, j, l	Chicken strips 4, a, a1, a3, g, i Carrots g Organic rice
Menu 2	Organic penne a, a1 Organic spinach sauce g Organic grated cheese g <u>100% Bio</u>	Organic tomato cream soup g Organic baguette a, a1 <u>100% Bio</u>	Cheese macaroni Organic a, a1, g Organic peas g <u>100% Bio</u>	Burger bun 2, 3, a, a1, f, k Crunchy veggie patty a, a1, a3, i Tomatoes, romaine lettuce Ketchup-mayo sauce c, j Potato wedges 3, 5, l	Potato pancakes Herb quark g
Menu 3 	Organic penne a, a1 Carbonara sauce (turkey) 2, 3, 4, a, a1, g, i Italian hard cheese 2, c, g	Hungarian goulash (beef) 8, a, a1, a3, i Egg noodles a, a1, c Salad Yogurt dressing 3, c, g, j, l	Vegetable curry with sweet potatoes, cauliflower, and chickpeas g Organic rice	Burger bun 2, 3, a, a1, f, k Crunchy chicken burger patty a, a1, a3, i Tomatoes, romaine lettuce Ketchup-mayonnaise sauce c, j Potato wedges 3, 5, l	Potato pancakes Apple sauce 3
Dessert	Seasonal fruit	Vanilla yogurt g	Seasonal fruit	Seasonal fruit	Chocolate cherry cake 8, a, a1, c, g

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Speiseplan 29.09.2025 - 03.10.2025 – ISR

	Mo	Tue	Wed	Thu closed	Fr German Unity Day
Menu 1 	Potato pockets filled with cream cheese g, i Carrot ragout g	Lentil vegetable curry (carrots, celery, broccoli) i Organic rice			
Menu 2	Potato casserole with lentil bolognese 3, g, i Cucumber salad with vinegar and oil dressing 3, j, l	Organic vegetable ravioli (tomato, carrot, parsnip) a, a1, f, j Organic spinach sauce g Organic grated cheese g			
		<u>100% Bio</u>			
Menu 3 	Minced beef a, a1, a3 Organic spirelli a, a1 Grated cheese g Salad Honey vinaigrette 3, j, l	Chicken meatball a, a1, c, g, j Mashed potatoes g Creamed cabbage g			
Dessert	Chocolate pudding g	Seasonal fruit			

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