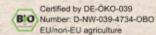


Menu 01.09.2025 - 05.09.2025 - ISR

	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	Organic gnocchi a, a1 Organic paprika sauce Organic grated cheese g	Pollock fillet, natural d Carrots in cream sauce g Organic rice	Vegetable goulash (carrots, broccoli, cauliflower, tomato) Organic g Bulgur Organic a, a1	Organic vegetable paella 3 Organic sour cream dip g
Klass iker.		Chicken breast strips in lemon cream sauce 4, a, a1, g, i Organic spirelli a, a1 Cucumber salad with vinegar	Vegetarian spring roll a, a1, c, g, i Organic rice Sweet and sour dip 2, 3, I	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
		and oil dressing 3, j, l			

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

cooked with &



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 a2 contains rye g contains milk and milk products

a3 contains barley a4 contains oats h Nuts/nuts

a5 contains spelt a6 contains kamut b contains crustaceans c contains eggs d contains fish

(contains lactose) 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

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







0211 / 60 20 31 99

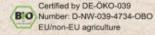


Speiseplan 08.09.2025 - 12.09.2025 - ISR

	Мо	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, I	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	Potato noodle pan with savoy cabbage and carrots, organic 3, a, a1, c, g	Organic chili sin carne 3, i Organic rice	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
Klass iker.	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, I Spirelli organic a, a1 Carrot and apple salad 3, I	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

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 a2 contains rye g contains milk and milk products

a3 contains barley (contains lactose) a4 contains oats a5 contains spelt a6 contains kamut

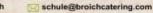
b contains crustaceans c contains eggs d contains fish

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

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







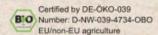


Speiseplan 15.09.2025 - 19.09.2025 - ISR

	Мо	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 I 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	Vegetarian curry (peppers, pineapple) with veggie chicken (pea protein) organic g Rice organic	Potato and broccoli gratin organic g	Organic farfalle a, a1 Tomato sauce i Grated cheese g Salad Yogurt dressing 3, c, g, j, l
Menu 3 Klass iker.	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

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

7 waxed 8 with phosphate 9 with sweetener

6 blackened

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 a2 contains rye

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

c contains eggs d contains fish

g contains milk and milk products (contains lactose) h Nuts/nuts h1 contains almond h2 contains hazelnut h3 contains walnut h4 contains cashew nut

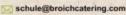
h5 contains pecan nut

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

n contains molluscs

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







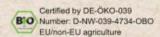


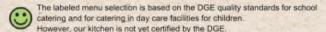
Speiseplan 22.09.2025 - 26.09.2025 - ISR

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

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

cooked with &





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 a2 contains rye g contains milk and milk products a3 contains barley (contains lactose) a4 contains oats h Nuts/nuts a5 contains spelt h1 contains almond a6 contains kamut

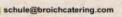
h2 contains hazelnut h3 contains walnut h4 contains cashew nut

h5 contains pecan nut

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

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







b contains crustaceans

c contains eggs

d contains fish

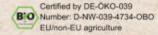


Speiseplan 29.09.2025 - 03.10.2025 - ISR

	Мо	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			
Menu 3 Klass iker.	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 frui			

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

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 a2 contains rye g contains milk and milk products a3 contains barley (contains lactose) a4 contains oats h Nuts/nuts a5 contains spelt h1 contains almond a6 contains kamut b contains crustaceans

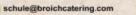
h2 contains hazelnut h3 contains walnut h4 contains cashew nut h5 contains pecan nut

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

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







c contains eggs

d contains fish