




Menu 29.04.2024 - 03.05.2024

	Mon	Tue	Wed Labour Day	Thu	Fri
Menu 1 	Meatballs Vegan f CousCous a, a1, i Vegetables (peppers, carrots, chickpeas) i Bell Pepper Dip 3, g	Lentil vegetable curry (carrots, celery, broccoli) i Rice		Tortelloni filled with Spinach and Ricotta a, a1, c, g Tomato sauce and Grated cheese g Salad Vinegar-Oil-Dressing 3, j, l	Chicken slices in cream sauce 1, 4, 5, a, a1, a3, g, i, l Spaetzle a, a1, c Snack cucumber
Menu 2	Penne a, a1 Bolognese sauce with minced beef 3, i Ital. Hard cheese 2, c, g Cucumber Salad Sour Cream Dill 2, g, j	Beef patty a, a1, c Gravy 1, 5, a, a1, a3, l carrot creamed vegetables g Mashed potatoes g, l		Sausages (Poultry) a, f, i, j Gravy 1, 5, a, a1, a3, l Boiled potatoes l Salad Vinegar-Oil-Dressing 3, j, l	Vegetarian dumpling casserole gratinated with tomato sauce and cheese a, a1, c, g, i Snack cucumber
Menu 3	Spirelli Aglio e olio a, a1 Ital. Hard cheese 2, c, g	Potato dumplings with cream cheese filling g Carrot creamed vegetables g		Sausages (Poultry) a, f, i, j Gravy 1, 5, a, a1, a3, l Boiled potatoes l Peas and carrots g	Chicken slices in cream sauce 1, 4, 5, a, a1, a3, g, i, l Spaetzle a, a1, c Broccoli g

In addition, there is a daily changing salad bar with various dressings.

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:


- | | | |
|-----------------------------|--|---------------------------|
| 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 06.05.2024 - 10.05.2024

	Mon	Tue	Wed	Thu Ascension Day	Fri Holiday
Menu 1 	Herb sauce 3, g polenta spinach crispy bag a, a1, g, i Brown rice Coleslaw 2, 3	Meatball (beef) a, a1, c Spaetzle a, a1, c Cabbage turnip and creamed vegetables g	Penne a, a1 Salmon Dill Cream Sauce 4, a, a1, d, g, i Cucumber Salad Sour Cream Dill 2, g, j		
Menu 2	Breaded chicken breast fillet a, f, g, e, j Tomato-Curry Dip 1, 3, l Potato wedges 3, 5, l Coleslaw 2, 3	Meatball (beef) a, a1, c Spaetzle a, a1, c Cabbage turnip vegetables g	Allgäu cheese spaetzle a, a1, c, g Cucumber Salad Sour Cream Dill 2, g, j		
Menu 3		Wholemeal spirelli a, a1 Tomato sauce and Grated cheese g Snack carrots	Tomato cream soup g, i Baguette a, a1		

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Menu 13.05.2024 - 17.05.2024

	Mon	Tue	Wed	Thu	Fri
Menu 1 	Chicken ragout with tomato sauce i Rice Sweetcorn salad 3, l	Meatballs vegan f Brown rice pea vegetables g	Breaded coalfish fillet a, a1, d Remoulade 9, c, g, j Boiled potatoes l Snack carrots	Spirelli a, a1 Lentil bolognese 3, i Grated cheese g Salad Yoghurt dressing 3, c, g, j, l	Chicken breast fillet natural Mashed potatoes g Creamed savoy cabbage a, a1, g, j
Menu 2	Gratinated cannelloni stuffed with spinach & ricotta in carrot bolognese and béchamel sauce 3, a, a1, c, f, g, i Sweetcorn salad 3, l	Meatballs vegan f Brown rice Creamed pea vegetables g	Penne a, a1 Bell pepper sauce 1, 3, 5, a, a1, a3, g, i, l Grated cheese g	Cevapcici (beef) a, a1, c, j Tzaziki g Rice Salad Yoghurt dressing 3, c, g, j, l	Chili sin Carne i Sour Crème g Baguette a, a1
Menu 3	Chicken ragout with tomato sauce i Boiled potatoes l Sweetcorn salad 3, l	<i>Kaiserschmarrn</i> a, a1, c, g Vanilla sauce g	Penne a, a1 Basil pesto sauce g Grated cheese g		Chili con Carne (beef) i Sour Crème g Baguette a, a1

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Menu 20.05.2024 - 24.05.2024

	Mon Whit Monday	Tue	Wed	Thu	Fri
Menu 1 		Coalfish fillet (natural) d Mashed potatoes g Broccoli vegetables g	Farfalle noodles a, a1 Carbonara Sauce (Bag) 4, a, a1, g, i Italian hard cheese 2, c, g Salad Honey-Vinaigrette 3, j, l	Tortelloni Spinat und Ricotta a, a1, c, g Spinach cream sauce g Grated cheese g Snack carrots	Pea stew Turkey sausages 2, 3, 8, j Baguette a, a1
Menu 2		Breaded coalfish fillet a, a1, d Mashed potatoes g Broccoli vegetables g	Potato dumplings with cream cheese filling g, i carrot vegetables g	Curry Sausages (poultry) 1, 3, 8, i Potato wedges 3, 5, l Snack carrots	Pea stew Baguette a, a1
Menu 3		Cheese-Macaroni a, a1, g, i Pea vegetables g	Spanish tortilla with potatoes and bell pepper c, g Curd dip g	Tortelloni Spinat und Ricotta a, a1, c, g Tomato sauce i Grated cheese g Snack carrots	Vegetarian Spring Roll a, a1, c, g, i Rice Sweet and Sour-Dip 1, 2, 3, L Chinese cabbage and corn salad 3, c, g, j, l

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