

Monday 31.08.

Menu 1:

Meat ball (beef) with cream sauce, served corn and potatoes ^{1, 3, 5}

Menu 2:

PASTA - Tortelloni (stuffed with ricotta and spinach)
with basil pesto sauce and crudités (carrot) ³ 😊

Tuesday 01.09.

Menu 1:

Creamy veal ragout with Spirelli noodles,
served with lettuce in yogurt dressing

Menu 2:

Corn cob with herb butter,
served with radish curd cheese and potatoes ^{1, 3} 😊

Actionbar:

Pizza ^{1, 2, 3}

Wednesday 02.09.

Menu 1:

Chicken breast with poultry jus,
served with cauliflower and Ebly ^{1, 5} 😊

Menu 2:

Vegetarian burger with burger bun, vegan patty, tomatoes,
salad, gherkin and burger sauce,
served with potato wedges ^{1, 2, 3, 5, 9}

Actionbar:


Menu 1 with Ebly or rice

Thursday 03.09.

Menu 1:

Chopped turkey with mushrooms, peas and spaetzle ^{1, 5}

Menu 2:

PASTA - Wholemeal Spirelli noodles
with creamy pumpkin sauce, grated cheese and
lettuce with vinegar oil dressing ³ 😊 

Pastabar:

Wholemeal-Spirelli noodles with
tomatosauce and grated cheese ³

Friday 04.09.

Menu 1:

Breaded fish filet (coalfish) with remoulade, potatoes and crudités (cucumber) ^{3, 9} 😊

Menu 2:

Vegetarian patty with herb sauce, rice and lettuce with raspberry dressing ³

😊 The marked menu is based on the DGE quality standards for school catering and for catering in day care facilities for children. But our kitchen is not yet certified by the DGE (German Nutrition Society).


= 100% organic

Organic products
marked in green

The following declarable additives are contained in our dishes:

- | | |
|-----------------------------|---------------------------------------|
| 1 with artificial colouring | 7 waxed |
| 2 with preservatives | 8 with phosphate |
| 3 with antioxidants | 9 with sweeteners |
| 4 with flavour enhancer | 10 contains a source of phenylalanine |
| 5 sulphured | 11 with lactoprotein |
| 6 blackened | |

Broich Premium Catering
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Hansaallee 321
40549 Düsseldorf
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www.broichcatering.com



Zertifiziert durch DE-ÖKO-039
Kontrollnummer: D-NW-039-4734-OBO
EU-Nicht-EU-Landwirtschaft

Menu
September 2020

International
Schools



Monday 07.09.

Menu 1:

Meat ball (poultry) with creamy sauce, served with carrots and rice ^{1,5}

Menu 2:

PASTA - Vegetarian "Maultaschen" casserole with tomato sauce, served with cucumber salad in yogurt dressing 😊

Tuesday 08.09.

Menu 1:

Beef sausage with ketchup, potatoes and carrot apple salad in vinegar oil dressing ^{2,3}

Menu 2:

Chopped soy with mushrooms, served with rice and lettuce with raspberry dressing ^{1,5} 😊

Wednesday 09.09.

Menu 1:

Chicken gyro, served with rice, cabbage salad in vinegar oil dressing and tzaziki ^{2,3}

Menü 2:

Eggs with mustard sauce and potatoes, served with lettuce and French dressing ^{1,2,3,5} 😊

Thursday 10.09.

Menu 1:

"Köttbullar": Small meat balls (beef) with cranberries in gravy, served with rice and crudités (carrots) ^{1,5} 😊

Menü 2:

Pea stew with wheat baguette

Friday 11.09.

Menu 1:

Breaded fish filet (codfish) with lemon mayonnaise, served with potatoes and lettuce with herb basil dressing ^{3,8} 😊

Menu 2:

Potato fritter with apple puree ³

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Actionbar:

Bami Goreng ²
(Asian stir fry with noodles)


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Monday 14.09.

Menu 1:

Sausage (poultry) with gravy, cauliflower vegetables and potatoes ^{1, 3, 5}

Menü 2:

Carrot cream soup with wheat baguette ³  

Tuesday 15.09.

Menu 1:


PASTA - Spaghetti with Bolognese sauce (beef), served with Italian hard cheese and cucumber salad in yogurt dressing ²

Menu 2:

Potato gratin with broccoli and green spelt, served with lettuce and vinegar oil dressing  

Wednesday 16.09.

Menu 1:

Spanish Paella (rice pan with corn, bell pepper and peas) with salmon, served with lemon dip 

Pastabar:


Tortelloni (spinach and ricotta) with tomatosauce ³

Menu 2:

PASTA - Vegetarian tortelloni (spinach) with basil pesto sauce and lettuce in raspberry dressing ³

Thursday 17.09.

Menu 1:

Chicken breast with pineapple and mozzarella cheese, served with curry sauce, rice and crudités (cucumber) 

Actionbar:


Menu 2 with Eibly or rice

Menu 2:

Cauliflower cheese patty with herb sauce, Eibly and lettuce with yogurt dressing ³


Friday 18.09.

Menu 1:

PASTA - Wholemeal Spirelli noodles with small meat balls (poultry) in tomato sauce, served with crudités (carrot) 

Menu 2:

Vegetarian escalope (soy) with vegetable ratatouille (zucchini, bell pepper, tomato), served with lettuce and French dressing ^{2, 3, 5}

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Monday 21.09.

Menu 1:

Veal goulash with **Spirelli noodles**,
served with Chinese cabbage corn salad in yogurt dressing ³ 😊

Menu 2:

PASTA - Gratinated Cannelloni stuffed with spinach and ricotta in Bechamelsauce,
served with lettuce with raspberry dressing

Tuesday 22.09.


Menu 1:

Fish filet (coalfish), served with tomato sauce
and **potatoes** ^{2, 3} 😊

Pastabar:

Penne noodles with
Carbonarasauce (poultry)
and grated cheese ^{1, 2, 3}

Menu 2:

PASTA – **Penne noodles** with **tomato sauce**,
served with **grated cheese**
and **lettuce** with **vinegar oil dressing** 

Wednesday 23.09.

Menu 1:

Chicken breast with **vegetable Couscous** (celery, bell pepper, carrot)
and herb curd cheese ³

Menu 2:

Vegetarian patty (spring onion, bell pepper, carrot)
served with chive sauce, **rice** and crudités (cucumber) ^{3, 8} 😊

Thursday 24.09.

Menu 1:

Chili sin Carne (red beans, corn, bell pepper) with sour cream
and **wheat baguette** 😊



Menu 2:

"Kaiserschmarrn" with vanilla sauce

Friday 25.09.

Menu 1:

"Asian" chopped beef with carrots and bamboo sprouts, served with **rice** ^{1, 2, 3, 8}

Menu 2:

Potato cream soup with **wheat baguette** ³ 😊 

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Monday 28.09.**Menu 1:**

Hamburger with burger bun, meat ball (beef), tomatoes, salad, gherkin and burger sauce, served with potato wedges ^{1, 2, 3, 5, 9}


Menu 2:

Gnocchi with vegetable bolognese, served with Italian hard cheese ² 😊

Tuesday 29.09.**Menu 1:**

Breaded fish filet (coalfish) with cocktail sauce and potatoes, served with lettuce and yogurt dressing ³ 😊

Menu 2:

Vegetable curry (chickpea, carrot, bell pepper) in coconut sauce, served with rice ³ 

Wednesday 30.09.**Menu 1:**

"Fleischkäse" (poultry) with sweet mustard, potato salad in vinegar oil dressing ^{2, 3, 8}

Menu 2:

Bread dumpling with mushroom sauce and lettuce with raspberry dressing 😊


Actionbar:

Pizza ^{1, 2, 3}

Thursday 01.10.**Menu 1:**

Chicken fricassee with peas and spaetzle 😊

Menu 2:

Pumpkin cream soup with wheat baguette ³ 

Friday 02.10.**Menu 1:**

Chicken thigh with tomato dip, served with potatoes and crudités (carrot) ³

Menu 2:

PASTA - Wholemeal noodle casserole with vegetable (broccoli, pea, carrot) in Bechamel sauce, served with lettuce and vinegar oil dressing 😊 

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