

Menu 01.12.2025 - 05.12.2025 - ISR

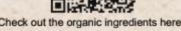
	Mo In Service Day	Tue	Wed	Thu	Fr
Menu 1		Vegetarian Maultaschen casserole topped with tomato sauce and cheese a, a1, c, g, i Salad French dressing 3, j, l	Baked pollock fillet a, a1, d Boiled potatoes I Creamed spinach a, a4, f, g	Pea stew i Organic baguette a, a1	Plain chicken breast fillet Organic rice Mushroom sauce a, a4, f, g Cucumber salad with vinegar and oil dressing 3, j, l
Menu 2		Organic lentil curry 3, g, i Organic rice	Organic spirelli pasta a, a1 Organic pumpkin cream sauce 3, g Organic grated cheese g	Organic mashed potatoes 3, g Organic creamed carrots g Beef rissole a, a1, c	Mexican pasta bake, vegetarian, organic a, a1, g, i, j
Menu 3 Klass iker.		Sausage goulash (poultry) in tomato sauce a, i, I Organic penne a, a1 Salad French dressing 3, j, I	Organic spirelli a, a1 Organic tomato sauce Organic grated cheese g Chinese cabbage and corn salad 3, c, g, j, l	Pea stew i Turkey sausage Organic baguette a, a1	Plain chicken breast fillet Organic boiled potatoes Mushroom sauce a, a4, f, g Cucumber salad with vinegar and oil dressing 3, j, l
Dessert		Banana quark with chocolate chips 3, f, g	Seasonal fruit	Russian pull-apart cake a, a1, c, g	Seasonal fruit

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









Check out the organic ingredients here!

The labeled menu selection is based on the DGE quality standards for school catering and for catering in day care facilities for children.

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

According to the recipe, our dishes contain the following declarable allergens:

a Cereals containing gluten e contains peanut f contains soy

a1 contains wheat 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

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

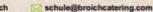
h4 contains cashew nut h5 contains pecan nut

0211 / 60 20 31 99

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









Menu 08.12.2025 - 12.12.2025 - ISR

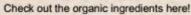
	Mo	Tue	Wed	Thu	Fr
Menu 1	Whole grain pasta bake with vegetables (broccoli, bell peppers) with cheese sauce a, a1, a4, f, g	Chili con carne (beef) 3 Sour cream g Organic baguette a, a1	Organic farfalle a, a1 Salmon and tomato cream sauce a, a4, d, f, i Cucumber salad with sour cream and dill 2, 3, 5, c, g, i, j, l	Veggie escalope (soy protein) Organic rice Pumpkin and banana curry sauce a, a4, f, ga, a4, f, g	Potato and carrot lasagna g Pickled cucumbers
Menu 2	Organic cream of carrot soup 3, g Organic baguette a, a1	Chili sin carne 3 Sour cream g Organic baguette a, a1	Organic vegetable goulash (carrots, broccoli, cauliflower, tomato) g Organic rice		Organic spirelli pasta a, a1 Organic broccoli and cheese sauce g Organic grated cheese g
Menu 3 Klass iker.	Cevapcici (beef) a, a1, c, j Tzatziki g Organic rice Coleslaw 2, 3	Spaetzle a, a1, c Mushroom cream sauce a, a4, f, g Salad Raspberry dressing l	Curry sausage (poultry) 1, 3, 8, i Potato wedges 3, 5, I Cucumber salad with sour cream and dill 2, 3, 5, c, g, i, j, I	Pizza Margherita or salami a, a1, g, 1, 2, 3	Baked pollock fillet a, a1, d Remoulade sauce 9, c, g, j Boiled potatoes I Snack cucumbers
Dessert	Chocolate Santa Claus g	Seasonal fruit	Lemon cake 8, a, a1, c c	Seasonal fruit	Seasonal fruit

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









The labeled menu selection is based on the DGE quality standards for school

catering and for catering in day care facilities for children.

Our dishes contain the following declarable additives:

6 blackened

1 with colorant 2 with preservative

7 waxed 3 with antioxidant 8 with phosphate

4 with flavor enhancer 5 sulphurized

9 with sweetener

10 contains a source of phenylalanine

According to the recipe, our dishes contain the following declarable allergens:

a Cereals containing gluten e contains peanut a1 contains wheat f contains soy g contains milk and milk products

a2 contains rye 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

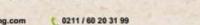
Special note on traces: Cross-contamination of individual ingredients and technologically unavoidable impurities in individual products cannot be ruled out















Menu 15.12.2025 - 19.12.2025 - ISR

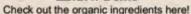
	Мо	Tue	Wed	Thu	Fr
Menu 1	Veggie stir-fry (pea protein) Zurich style (mushrooms) Organic g Whole grain spirelli Organic a, a1 Beetroot salad 2	Organic penne a, a1 Bolognese sauce with ground beef 3, i Grated cheese g Salad Yogurt dressing 3, c, g, j, l	Baked pollock fillet a, a1, d Organic rice Creamed peas a, a4, f, g	Egg omelet 3, c, g Boiled potatoes I Creamed spinach a, a4, f, g	Potato pancakes Apple sauce 3
Menu 2	Poultry meatballs a, a1, c, g, j Cream sauce a, a1, a3, a4, f Mashed potatoes g	Organic penne a, a1 Organic spinach sauce g Organic grated cheese g	Pollock fillet, plain d Organic rice Creamed peas a, a4, f, g	Egg omelet 3, c, g Boiled potatoes I Baked beans	Potato pancakes Herb quark g
Menu 3 Klass iker.	Poultry meatballs a, a1, c, g, j Cream sauce a, a1, a3, a4, f Organic rice Beetroot salad 2	Organic potato soup g Organic baguette a, a1	Organic vegetable ravioli (tomato, carrot, parsnip) a, a1, f, j Organic tomato sauce Organic grated cheese g Organic snack cucumbers	Hungarian goulash (beef) 8, a, a1, a3, i Organic rice Salad Honey vinaigrette 3, j,	Fried sausage (poultry) 3, g, i Roast sauce a, a1, a3 Red cabbage Mashed potatoes g,
Dessert	Seasonal fruit	Vanilla yogurt g	Seasonal fruit	Marble cake 8, a, a1, c	Seasonal fruit

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

cooked with 07







Check out the organic ingredients here!

The labeled menu selection is based on the DGE quality standards for school catering and for catering in day care facilities for children.

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

According to the recipe, our dishes contain the following declarable allergens:

f contains soy

a Cereals containing gluten e contains peanut

a1 contains wheat a2 contains rye

a3 contains barley

a4 contains oats a5 contains soelt

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

