

calendar week 36 - 31 August - 04 September 2020

MONDAY 31.8.20

TUESDAY 1.9.20

WEDNESDAY 2.9.20

THURSDAY 3.9.20

FRIDAY 4.9.20

MENU A	vegetarian balls in caper vegetable sauce (aw,c,f,g,i,k) salt potatoes (BIO)	vegeable bratling (aw,c,f,g,i,k) mixed vegetables (BIO) rice (BIO,FT)	spinach medallion with gravy (aw,c,f,g,i,k) carrots (BIO) herb potatoes (BIO)	cheese spätzle with cream sauce (aw,c,g,i) peas (BIO)	cream cheese potato bag with herb sauce (aw,c,g,i,k) broccoli (BIO) pasta (BIO,aw)
MENU B	Königsberger Klopse in caper vegetable sauce (G,aw,c,g,i) salt potatoes (BIO)	cauliflower cocunut urry (aw,c,g,h,i) rice (BIO,FT)	Szegediner beef goulash (BIO,R,a,g,i) herb potatoes (BIO)	green beans stew (BIO,aw,g,i) whole grain bread (aw,ar,g,h,i,k)	tuna tomato sauce (F,aw,d,i) pasta (BIO,aw)
SIDE DISH	fruit of the day (BIO)	corn salad	vanilla pudding (g)	yoghurt (BIO,g) with cherries	fruit of the day (BIO)

calendar week 37 - 07 - 11 September 2020

MONDAY 7.9.20

TUESDAY 8.9.20

WEDNESDAY 9.9.20

THURSDAY 10.9.20

FRIDAY 11.9.20

MENU A	chicken schnitzel with gravy (G,aw,c,g,i,j) red cabbage parsley potatoes (BIO)	egg pancake (aw,c,f,g,i) with apple sauce cauliflower soup (BIO,aw,g,i)	zucchini and carrot puffer with quark dip (aw,c,g,i,k) romansesco rice (BIO,FT)	vegetable nuggets with ketchup sauce (aw,c,f,g,i,j,k) corn (BIO) whole grain rice (BIO)	fish sticks with BBQ sauce (F,a,c,d,g,i,j,k) pepper vegetables (BIO) pasta (BIO,aw)
MENU B	grilled vegetable pan (aw,g,i) parsley potatoes (BIO)	soy tomato sauce (aw,f,g,i) penne (BIO,aw)	chilli con carne (BIO,R,aw,g,i) rice (BIO,FT)	peas and vegetables stew (BIO,aw,g,i) whole grain bread (aw,ar,g,h,i,k)	cheese vegetable sauce (aw,c,g,i) pasta (BIO,aw)
SIDE DISH	fruit of the day (BIO)	cucumber salad	quark (BIO,g) with peach	yoghurt (BIO,g) with fruits	fruit of the day (BIO)

calendar week 38 - 14 - 18 September 2020

MONDAY 14.9.20

TUESDAY 15.9.20

WEDNESDAY 16.9.20

THURSDAY 17.9.20

FRIDAY 18.9.20

MENU A	meat balls with cream sauce (G,aw,c,g,i) broccoli (BIO) mashed potatoes (BIO,g)	herb quark (BIO,g,i) carrots (BIO) salt potatoes (BIO)	vegetable sticks with tomato sauce (aw,c,g,i,k) cauliflower (BIO) pasta (BIO,aw)	veggie schnitzel with gravy (aw,c,f,g,i,k) peas (BIO) whole grain rice (BIO)	fish nuggets with curry sauce (F,aw,c,d,g,i,k) zucchini (BIO) rice (BIO,FT)
MENU B	vegetable curry (aw,g,i) mashed potatoes (BIO,g)	egg vegetable ragout in mustard sauce (aw,c,g,i,j) salt potatoes (BIO)	beef goulash mit pepper stripes (BIO,R,aw,g,i) pasta (BIO,aw)	red lentils stew with cocunut (aw,g,i) whole grain bread (aw,ar,g,h,i,k)	tortellini noodles with cheese sacue (aw,c,g,i)
SIDE DISH	fruit of the day (BIO)	tomato salad	chocolate pudding (g)	yoghurt (BIO,g) with strawberries	fruit of the day (BIO)

calendar week 39 - 21 - 25 September 2020

MONTAG 21.9.20

TUESDAY 22.9.20

WEDNESDAY 23.9.20

THURSDAY 24.9.20

FRIDAY 25.9.20

MENU A	falafel with herb sauce (aw,c,f,g) romansesco buttered rice (BIO,FT,g)	kaiserschmarrn (aw,c,f,g,h) with cherries carrot soup (BIO,aw,g,i)	vegetable bratling with pepper sauce (aw,c,f,g,i,j,k) pumpkin (BIO) mashed potatoes (BIO,g)	potato rösti (aw,c,g,j,k) letscho vegetables (i) whole grain rice (BIO)	spring roll with sweet and sour sauce (aw,c,f,g,i,k) wok vegetables (aw,c,f,g,i,k) rice (BIO,FT)
MENU B	chicken frikassee (G,aw,g,i) buttered rice (BIO,FT,g)	tomato vegetable ragout "Napoli" (BIO,aw,g,i) pasta (BIO,aw)	beef and cabbage pan (BIO,R,aw,g,i) mashed potatoes (BIO,g)	noddle vegetable stew (BIO,aw,g,i) whole grain bread (aw,ar,g,h,i,k)	fish and carrots ragout in herb sauce (F,aw,d,g,i) rice (BIO,FT)
SIDE DISH	fruit of the day (BIO)	corn salad	quark (BIO,g) with vanilla	yoghurt (BIO,g) with cherries	fruit of the day (BIO)

calendar week 40 - 28 September - 02 October 2020

MONDAY 28.9.20

TUESDAY 29.9.20

WEDNESDAY 30.9.20

THURSDAY 1.10.20

FRIDAY 2.10.20

MENU A	cauliflower cheese medallion with arugula cream sauce (aw,c,q,i,k) bean vegetables (BIO) pasta (BIO,aw)	chive quark (BIO,g,i) broccoli (BIO) salt potatoes (BIO)	sesame and carrot stick with orange sauce (aw,c,f,g,i,k) corn (BIO) rice (BIO,FT)	vegetable dinosaur with wild garlic sauce (a,c,g,i,k) pepper vegetables (BIO) whole grain rice (BIO)	fish sticks with remoulade sauce (F,aw,c,d,g,i,k) peas (BIO) mashed potatoes (BIO,g)
MENU B	tomato sausage goulash (G,aw,c,f,g,i,j,2,3,8) pasta (BIO,aw)	tofu stripes in vegetable sauce (aw,f,g,i) salt potatoes (BIO)	beef in cream sauce with vegetables (BIO,R,a,g,i) rice (BIO,FT)	vegetable stew - kidney beans, cprn, pepper, onions (aw,g,i) whole grain bread (aw,ar,g,h,i,k)	pumpkin chickpea ragout (aw,c,g,h,i) mashed potatoes (BIO,g)
SIDE DISH	fruit of the day (BIO)	tomato salad	rice pudding (g)	yoghurt (BIO,g) with fruits	fruit of the day (BIO)

Changes in menu plan are reserved! Single food components as long as stocks last!		vegetarian	meat	fish	(Bio) = organic food Bio certificate DE-ÖKO-070
Marking Obligation Additives		Allergen Labeling			Food Ingredients
1 with colorant	8 with phosphate	a cereals containing (-products)	h nuts		R beef
2 with preservative	9 with sweeteners	b crustacean (-products)	i celery (-products)		S pork
3 with antioxidant	10 contains phenylalanine	c eggs (-products)	j mustard (-products)		G poultry
4 with flavor enhancer	11 with sugars, sweeteners	d fish (-products)	k sesame (-products)		F fish
5 sulphurated	12 with sugar substitutes	e peanuts (-products)	l sulfur dioxide and sulfites >10 mg/kg/l		V vegetarian
6 blackened	13 with quinine	f soy (-products)	m lupines (-products)		A alcohol
7 waxed	14 with caffeine	g milk (-products, including lactose)	n mollusks (-products)		
					EU regulation on the labeling of food