

Monday, 02.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Fish and Chips with Mushy Peas A/C/D/J

DESSERT

Allergenes:

Fruit

Tuesday, 03.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Chicken schnitzel with herb potato and dark sauce A/I/J/01

DESSERT

Milk rice G

Wednesday, 04.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Lasagne Bolognese (Beef) A/G/03

DESSERT

Stracciatella pudding G/01

Thursday, 05.12.2024

SALAD

Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)

MAIN COURSE

Sliced beef with paprika cream sauce and Spätzle A/C/G/01/03

DESSERT

Fruit salad

Friday, 06.12.2024

SALAD

Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)

MAIN COURSE

Finnish beef meatballs with dark sauce, mashed potatoes and lingonberries A/G/I/J

DESSERT

Plum tart A/C/03

Additives: 01 with dye 06 blackendes

11 with sweetenera cereals containing gluten

f soy

k sesame seads

with preservativeswith phosphat

12 waxed crustaceans

milk sulfur dioxides and sulphites with antioxidants
with milk protein
genetically mortified

c eggs h nuts m lupines 4 with flavor enhancer

09 caffeinated

d fish i celery n Weichtiere 05 sulphurated 10 quinine

e peanuts j mustard



Monday, 09.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Vegetarian dumpling soup A/C/I

DESSERT

Fresh fruit

Tuesday, 10.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Swabian beef hash with Knöpfle A/C/J/03

DESSERT

Stracciatella pudding G/01

Wednesday, 11.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Lentil curry with coconut and mango (vegan) with rice 03

DESSERT

Milk rice

Thursday, 12.12.2024

SALAD

Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)

MAIN COURSE

Chili con Carne (Beef) with rice and sour crème G

DESSERT

Fruit salad

Friday, 13.12.2024

SALAD

Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)

MAIN COURSE

Pizza Mozzarella (Margeritha) A/G

DESSERT

Mini muffin with apple and cinnamon A/C/G/01/03

Additives:

Allergenes:

01 with dye 06 blackendes

11 with sweetener
a cereals containing gluten

f soy

sesame seads

with preservatives with phosphat

waxed crustaceans

milk sulfur dioxides and sulphites

03 with antioxidants08 with milk protein13 genetically mortified

c eggs h nuts m lupines 04 with flavor enhancer

09 caffeinated

d fish i celery n Weichtiere 05 sulphurated 10 quinine

e peanuts j mustard



Monday, 16.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Pasta bake with minced beef sauce and mozzarella au gratin A/G/03

DESSERT

Fresh fruit

Tuesday, 17.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Kaiserschmarrn with apple sauce A/C/G/03

DESSERT

Mini muffin with sugar A/C/G/01/03

Wednesday, 18.12.2024

SALAD

Vegetable sticks

MAIN COURSE

Indian chicken tikka masala with basmati rice F/03

DESSERT

Plum crumble A/01

Thursday, 19.12.2024

SALAD

Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)

MAIN COURSE

Gnocchi with minced meat sauce 01/03

DESSERT

Fruit salad 03

Friday, 20.12.2024

melomi wishes you a merry **Christmas time!**

Additives:

Allergenes:

with dye

blackendes

with sweetener

cereals containing gluten

sov

sesame seads

with preservatives

with phosphat

waxed

crustaceans

sulfur dioxides and sulphites

with milk protein genetically mortified

with antioxidants

eggs nuts **lupines** with flavor enhancer

caffeinated

celerv Weichtiere sulphurated

quinine

mustard