

Pre-Primary

Monday, 09.09.2024

SALAD

Vegetable sticks

MAIN COURSE

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

DESSERT

Fresh fruit

Tuesday, 10.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Chicken shashlik pot with steakhouse fries
03/11

DESSERT

Mini muffin with sugar
G/C/02

Wednesday, 11.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Pasta station
A/C/G/02/03/08

DESSERT

Plum crumble
A/01

Thursday, 12.09.2024

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

Friday, 13.09.2024

SALAD

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

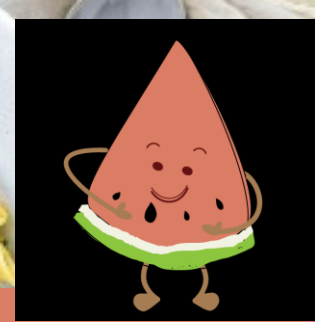
MAIN COURSE

Hot dogs (poultry)
A/C/J/01/02/03/07/11

DESSERT

Chocolate pudding
G

Additives:	01	with dye	02	with preservatives	03	with antioxidants	04	with flavor enhancer	05	sulphurated
	06	blackendes	07	with phosphat	08	with milk protein	09	caffeinated	10	quinine
	11	with sweetener	12	waxed	13	genetically mortified				
Allergenes:	a	cereals containing gluten	b	crustaceans	c	eggs	d	fish	e	peanuts
	f	soy	g	milk	h	nuts	i	celery	j	mustard
	k	sesame seeds	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		



Pre-Primary

Monday, 16.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Burrito with minced beef, corn and beans
A/G/01/02/03

DESSERT

Fresh fruit

Tuesday, 17.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Grilled chicken breast with paprika and tomato sauce, and herb potatoes
I/01/03

DESSERT

Orange tiramisu
G

Wednesday, 18.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Boiled organic eggs with mustard sauce and parsley potatoes
C/F/J/01

DESSERT

Salted caramel yogurt
G

Thursday, 19.09.2024

SALAD

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

MAIN COURSE

Beef hash and spirelli
A/J/03

DESSERT

Fruit salad

Friday, 20.09.2024

SALAD

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

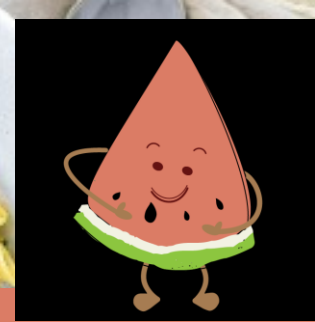
MAIN COURSE

Cheeseburger with brioche bun, burger sauce and steakhouse fries
A/C/G/J/01/03/11

DESSERT

Vanilla pudding
G/01

Additives:	01	with dye	02	with preservatives	03	with antioxidants	04	with flavor enhancer	05	sulphurated
	06	blackendes	07	with phosphat	08	with milk protein	09	caffeinated	10	quinine
	11	with sweetener	12	waxed	13	genetically mortified				
Allergenes:	a	cereals containing gluten	b	crustaceans	c	eggs	d	fish	e	peanuts
	f	soy	g	milk	h	nuts	i	celery	j	mustard
	k	sesame seeds	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		



Pre-Primary

Monday, 23.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Gyro plate of chicken breast with long grain rice, salad and yoghurt sauce

G/03

DESSERT

Fresh fruit

Tuesday, 24.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Sweet and sour chicken breast with basmati rice
F/I/02/03

DESSERT

Peach crumble
A/01

Wednesday, 25.09.2024

SALAD

Vegetable sticks

MAIN COURSE

Potato rösti with apple sauce
3

DESSERT

Pancakes with blueberry compote
A/C/G/03/08

Thursday, 26.09.2024

SALAD

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

MAIN COURSE

Lasagne Bolognese (beef)
A/G/03

DESSERT

Fruit salad

Friday, 27.09.2024

SALAD

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

MAIN COURSE

Herb pollock fillet with lemon sauce, carrot vegetables and dill potato
D/01

DESSERT

Semolina pudding
A/G

Additives:	01	with dye	02	with preservatives	03	with antioxidants	04	with flavor enhancer	05	sulphurated
	06	blackendes	07	with phosphat	08	with milk protein	09	caffeinated	10	quinine
	11	with sweetener	12	waxed	13	genetically mortified				
Allergenes:	a	cereals containing gluten	b	crustaceans	c	eggs	d	fish	e	peanuts
	f	soy	g	milk	h	nuts	i	celery	j	mustard
	k	sesame seeds	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		