

Monday, 29.09.2025

SALAD

Vegetable sticks

MAIN COURSE

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

DESSERT

Fresh fruit

Tuesday, 30.09.2025

SALAD

Vegetable sticks

MAIN COURSE

Pizza with turkey salami and mozzarella A/G/02/03

DESSERT

Jelly dessert 01

Wednesday, 01.10.2025

SALAD

Vegetable sticks

MAIN COURSE

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

DESSERT

Chocolate pudding

Thursday, 02.10.2025

SALAD

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

MAIN COURSE

Chicken nuggets with steakhouse fries A/I

DESSERT

Fruit salad 03

Friday, 03.10.2025

SALAD

Holiday

MAIN COURSE

Holiday

DESSERT

Holiday

Additives:

with dye blackendes

with preservatives with phosphat

with antioxidants with milk protein

caffeinated

sulphurated quinine

with sweetener

genetically mortified eggs

mustard

Allergenes:

cereals containing gluten soy

sesame seads

waxed crustaceans

sulfur dioxides and sulphites

nuts **lupines** celerv Weichtiere

with flavor enhancer



Monday, 06.10.2025

SALAD

Vegetable sticks

MAIN COURSE

Lentils with Spätzle noodles and poultry wiener A/C/I/J/01/02/03/04/07

DFSSFRT

Fresh fruit

Tuesday, 07.10.2025

SALAD

Vegetable sticks

MAIN COURSE

Tortellini with spicy beef filling and tomato sauce Α

DESSERT

Stracciatella pudding G/01

Wednesday, 08.10.2025

SALAD

Vegetable sticks

MAIN COURSE

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

DFSSFRT

Apple crumble A/01/03

Thursday, 09.10.2025

SALAD

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

MAIN COURSE

Potato pancakes with applesauce 03

DFSSFRT

Fruit salad 03

Friday, 10.10.2025

SALAD

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

MAIN COURSE

Hamburger with brioche bun, burger sauce, and wedges A/C/J/01/03/11

DESSERT

Vanilla pudding G/01

Additives:

Allergenes:

with dye

blackendes

with sweetener cereals containing gluten

sov

sesame seads

with preservatives

with phosphat

waxed

crustaceans sulfur dioxides and sulphites

with antioxidants with milk protein genetically mortified

eggs

nuts **lupines** with flavor enhancer

caffeinated

celerv

Weichtiere

sulphurated

quinine

mustard



Monday, 13.10.2025

SALAD

Vegetable sticks

MAIN COURSE

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

DESSERT

Fresh fruit

Tuesday, 14.10.2025

SALAD

Vegetable sticks

MAIN COURSE

Poultry frankfurter with curry sauce and steakhouse fries F/02/03/07

DESSERT

Rice pudding with cinnamon and sugar G

Wednesday, 15.10.2025

SALAD

Vegetable sticks

MAIN COURSE

Lasagna Bolognese (beef) A/G/03

DESSERT

Berry compote with vanilla sauce G/01

Thursday, 16.10.2025

SALAD

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

MAIN COURSE

Baked pasta casserole with broccoli and turkey ham A/G/02/03/07

DESSERT

Fruit salad

Friday, 17.10.2025

SALAD

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

MAIN COURSE

Pizza with turkey salami and mozzarella A/G/02/03

DESSERT

Chocolate pudding G

Additives:

Allergenes:

01 with dye 06 blackendes

11 with sweetenera cereals containing gluten

f soy

k sesame seads

with preservatives

07 with phosphat12 waxed

crustaceans milk

milk sulfur dioxides and sulphites

03 with antioxidants08 with milk protein13 genetically mortif

13 genetically mortifiedc 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, 20.10.2025

SALAD

Vegetable sticks

MAIN COURSE

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

DESSERT

Fresh fruit

Tuesday, 21.10.2025

SALAD

Vegetable sticks

MAIN COURSE

Cheese Spätzle noodles with roasted onions A/C/G

DESSERT

Peach-passion fruit yogurt G

Wednesday, 22.10.2025

SALAD

Vegetable sticks

MAIN COURSE

Chicken schnitzel with mushroom cream sauce and Knöpfle noodles A/C/G

DESSERT

Orange cake A/C/03

Thursday, 23.10.2025

SALAD

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

MAIN COURSE

Gnocchi with meat sauce 01/03

DESSERT

Fruit salad

Friday, 24.10.2025

SALAD

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

MAIN COURSE

Hot dogs (poultry) with steakhouse fries A/C/J/01/02/03/04/07/11

DESSERT

Vanilla pudding G/01

Additives:

Allergenes:

01 with dye 06 blackendes

with sweetenercereals containing gluten

f soy

k sesame seads

with preservatives with phosphat

12 waxed b 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

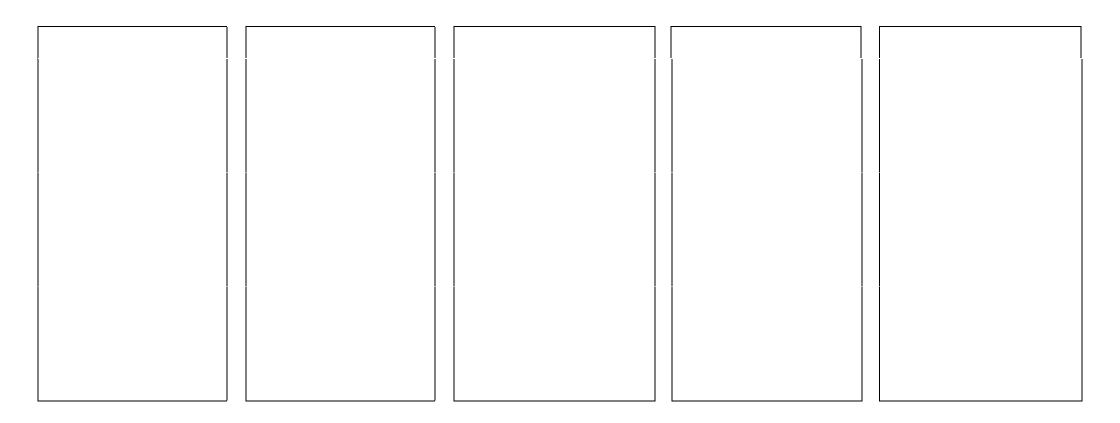
05 sulphurated 10 quinine

mustard

e peanu



Pre-Primary



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:	а	cereals containing gluten	b	crustaceans	С	eggs	d	fish	е	peanuts
	f	soy	g	milk	h	nuts	i	celery	j	mustard
	k	sesame seads	I	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		