



Pre-Primary

Monday, 20.04.2026

SALAD
Vegetable sticks

MAIN COURSE
Potato pancakes with apple purée
03

DESSERT
Fresh fruit

Tuesday, 21.04.2026

SALAD
Vegetable sticks

MAIN COURSE
Green sauce with organic eggs and boiled potatoes
C/G/J/01

DESSERT
Stracciatella pudding
G/01

Wednesday, 22.04.2026

SALAD
Vegetable sticks

MAIN COURSE
Creamy leek and minced beef stew with baker's bread roll (also gluten-free)
A/G/01/03

DESSERT
Rice pudding with cinnamon and sugar
G

Thursday, 23.04.2026

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

MAIN COURSE
Tortilla with turkey breast
C/02/03/07

DESSERT
Fruit salad
03

Friday, 24.04.2026

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

MAIN COURSE
Pasta Station

DESSERT
Coconut cake
A/C/03

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, 27.04.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Fresh fruit

Tuesday, 28.04.2026

SALAD

Vegetable sticks

MAIN COURSE

Chicken schnitzel with green sauce and boiled potatoes
A/C/G/J/01

DESSERT

Jelly dessert
01

Wednesday, 29.04.2026

SALAD

Vegetable sticks

MAIN COURSE

Veal cream goulash with peppers and spätzle
A/C/F/01

DESSERT

Semolina pudding
A/G

Thursday, 30.04.2026

SALAD

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

MAIN COURSE

Minced beef and potato casserole with peppers
(gluten- and lactose-free)
I/J/01/03

DESSERT

Fruit salad
03

Friday, 01.05.2026

SALAD

HOLIDAY

MAIN COURSE

HOLIDAY

DESSERT

HOLIDAY

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		

