



Pre-Primary

Monday, 02.02.2026	Tuesday, 03.02.2026	Wednesday, 04.02.2026	Thursday, 05.02.2026	Friday, 06.12.2026
SALAD Vegetable sticks	SALAD Vegetable sticks	SALAD Vegetable sticks	SALAD Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)	SALAD Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)
MAIN COURSE Teriyaki chicken breast with broccoli, served with basmati rice F/K/01/02	MAIN COURSE Hungarian beef goulash soup with a bread roll (also gluten- free) A	MAIN COURSE Battered cod with remoulade and roast potatoes A/C/D/G/J/01/03/11	MAIN COURSE Chicken fricassee with spätzle A/C/G/01/03	MAIN COURSE Pizza with turkey ham and mozzarella A/G/02/03
DESSERT Fruit	DESSERT Rice pudding with cinnamon and sugar G	DESSERT Red berry pudding with vanilla sauce G/01/03	DESSERT Fruit salad 03	DESSERT Stracciatella 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, 09.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Fruity turkey breast curry
with basmati rice
G/01

DESSERT

Fresh fruit

Tuesday, 10.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Mexican beef and bean
ragout with long-grain rice
03

DESSERT

Apple crumble
A/01/03

Wednesday, 11.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Salted caramel yoghurt
G

Thursday, 12.02.2026

SALAD

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

MAIN COURSE

Cheese spätzle with crispy
onions
A/C/G

DESSERT

Fruit salad
03

Friday, 13.02.2026

SALAD

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

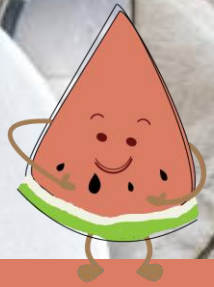
MAIN COURSE

Pulled chicken burger with wedges A/C/J/01/11

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, 16.02.2026

Tuesday, 17.02.2026

Wednesday, 18.02.2026

Thursday, 19.02.2026

Friday, 20.02.2026

Holidays

Additives:

01 with dye
06 blackendes
11 with sweetener

Allergenes:

a cereals containing gluten
f soy
k sesame seeds

02 with preservatives

07 with phosphat

12 waxed

b crustaceans

g milk

l sulfur dioxides and sulphites

03 with antioxidants

08 with milk protein

13 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



Pre-Primary

Monday, 23.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Lithuanian Potato Casserole
with Cabbage and Minced
Beef
C/G/03

DESSERT

Fresh fruit

Tuesday, 24.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Estonian Baltic herring salad
with boiled potatoes
C/D/G/J/01/02/11

DESSERT

Stracciatella yoghurt
G

Wednesday, 25.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Chocolate rice pudding
G

Thursday, 27.02.2026

SALAD

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

MAIN COURSE

Caribbean rice pan with
turkey breast

DESSERT

Fruit salad
03

Friday, 28.02.2026

SALAD

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

MAIN COURSE

Pollock nuggets with wedges
and remoulade
A/C/D/J/01/11

DESSERT

Peach crumble
A/01

Additives:

01 with dye
06 blackendess
11 with sweetener
a cereals containing gluten
f soy
k sesame seeds

02 with preservatives
07 with phosphat
12 waxed
b crustaceans
g milk
l sulfur dioxides and sulphites

03 with antioxidants
08 with milk protein
13 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