

Pre-Primary



Monday, 02.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Teriyaki chicken breast with broccoli, served with basmati rice

F/K/01/02

DESSERT

Fruit

Tuesday, 03.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Hungarian beef goulash soup with a bread roll (also gluten-free)

A

DESSERT

Rice pudding with cinnamon and sugar

G

Wednesday, 04.02.2026

SALAD

Vegetable sticks

MAIN COURSE

Battered cod with remoulade and roast potatoes

A/C/D/G/J/01/03/11

DESSERT

Red berry pudding with vanilla sauce

G/01/03

Thursday, 05.02.2026

SALAD

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

MAIN COURSE

Chicken fricassee with spätzle

A/C/G/01/03

DESSERT

Fruit salad

03

Friday, 06.12.2026

SALAD

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

MAIN COURSE

Pizza with turkey ham and mozzarella

A/G/02/03

DESSERT

Stracciatella pudding

G/01

Additives:

- 01 with dye
- 02 with preservatives
- 03 with antioxidants
- 04 with flavor enhancer
- 05 sulphurated
- 06 blackenedes
- 07 with phosphat
- 08 with milk protein
- 09 caffeinated
- 10 quinine
- 11 with sweetener
- 12 waxed
- 13 genetically mortified
- 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

Allergenes:



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 blackenedes
- 07 with phosphat
- 08 with milk protein
- 09 caffeinated
- 10 quinine
- 11 with sweetener
- 12 waxed
- 13 genetically mortified
- 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

Allergenes:



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	02	with preservatives	03	with antioxidants	04	with flavor enhancer	05	sulphurated
06	blackenes	07	with phosphat	08	with milk protein	09	caffeinated	10	quinine
11	with sweetener	12	waxed	13	genetically mortified				
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		

Allergenes:



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
- 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 modified
- d fish
- e peanuts

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