

# Pre-Primary

Monday, 03.03.2025

**SALAD** 

Vegetable sticks

**MAIN COURSE** 

Poultry sausage with potato salad J/02/03/07

**DESSERT** 

Fruit

Tuesday, 04.03.2025

**SALAD** 

Vegetable sticks

**MAIN COURSE** 

Kaiserschmarrn with apple sauce A/C/G/03

**DESSERT** 

Rice pudding with cinnamon und sugar G

Wednesday, 05.03.2025

**SALAD** 

Vegetable sticks

**MAIN COURSE** 

Spaetzle pan with turkey ham A/C/G/02/03/07

**DESSERT** 

Coconut cake A/C/03

Thursday, 06.03.2025

**SALAD** 

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

**MAIN COURSE** 

Stuffed tortellini with cheese and cream sauce A/G/01

**DESSERT** 

Fruit salad 03 Friday, 07.03.2025

**SALAD** 

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

**MAIN COURSE** 

Pizza Mozzarella (Margeritha)

– also gluten and lactose free

**DESSERT** 

Vanilla pudding G/01

Additives:

Allergenes:

01 with dye 06 blackendes

11 with sweetener

a cereals containing glutenf soy

k sesame seads

with preservativeswith phosphat

12 waxedb crustaceans

g milkl sulfur dioxides and sulphites

03 with antioxidants
08 with milk protein

13 genetically mortified c eggs

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



# Monday, 10.03.2025

#### **SALAD**

Vegetable sticks

#### **MAIN COURSE**

Indian potato curry with basmati rice 03

#### **DESSERT**

Fresh fruit

Allergenes:

# Tuesday, 11.03.2025

#### **SALAD**

Vegetable sticks

## **MAIN COURSE**

Swabian beef hash and spaetzle A/C/J/01/03

# **DESSERT**

Apple crumble A/01/03

# Wednesday, 12.03.2025

#### **SALAD**

Vegetable sticks

#### **MAIN COURSE**

Chicken schnitzel with potato salad and lemon A/J/02

# **DESSERT**

Jelly 01

# Thursday, 13.03.2025

#### **SALAD**

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

# **MAIN COURSE**

Fruity beef curry with long grain rice G/01

caffeinated

# **DESSERT**

Fruit salad 03

# Friday, 14.03.2025

#### **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 steakhousefries A/C/G/J/01/03/11

#### **DESSERT**

Semolina pudding A/G

Additives: with dye blackendes with sweetener

cereals containing gluten

sov sesame seads with preservatives with phosphat

sulfur dioxides and sulphites

waxed crustaceans

with antioxidants with milk protein genetically mortified eggs nuts

celerv **lupines** Weichtiere

with flavor enhancer sulphurated quinine

mustard



# Monday, 17.03.2025

#### **SALAD**

Vegetable sticks

#### **MAIN COURSE**

Grilled breast of chicken with cream sauce and spaetzle A/C/G/01

#### **DESSERT**

Fresh fruit

# Tuesday, 18.03.2025

#### SALAD

Vegetable sticks

# **MAIN COURSE**

Hungarian beef goulash with roasted potatoes 03

# **DESSERT**

Stracciatellapudding G/01

# Wednesday, 19.03.2025

#### **SALAD**

Vegetable sticks

# **MAIN COURSE**

Fusilli (also gluten-free) with napoli sauce A/03

# **DESSERT**

Bananabread A/C/03

# Thursday, 20.03.2025

#### SALAD

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

#### **MAIN COURSE**

Tortellini with spicy beef filling with bolognese sauce A/03

# **DESSERT**

Fruit salad

# Friday, 21.03.2025

#### **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**

Blueberry yoghurt G

Additives: 01 with dye

06 blackendes

03 with antioxidants08 with milk protein13 genetically mortified

eggs

nuts

**lupines** 

09 caffeinated

h ery

with flavor enhancer

05 sulphurated10 quinine

e peanuts j mustard

Allergenes:

1 with sweetener cereals containing gluten

f soy k sesame seads with preservativeswith phosphat

2 waxed crustaceans

sulfur dioxides and sulphites

13 c h

i celery n Weichtiere



# Monday, 24.03.2025

#### **SALAD**

Vegetable sticks

# **MAIN COURSE**

Baked pollock - gluten and lactose free – with remoulade and dill potatoes C/D/J/01/11

#### **DESSERT**

Fresh fruit

# Tuesday, 25.03.2025

#### SALAD

Vegetable sticks

#### **MAIN COURSE**

Chili con carne (beef)with bread rolls A/03

## **DESSERT**

Berry jelly with vanilla sauce G/01

# Wednesday, 26.03.2025

#### **SALAD**

Vegetable sticks

#### **MAIN COURSE**

Lasagne bolognese (beef) A/G/03

# **DESSERT**

Jelly pudding 01

# Thursday, 27.03.2025

#### **SALAD**

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

#### **MAIN COURSE**

Beef goulash with boiled potatoes 1/01/03

# **DESSERT**

Fruit salad 03

# Friday, 28.03.2025

#### **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**

Peach passion fruit yoghurt

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

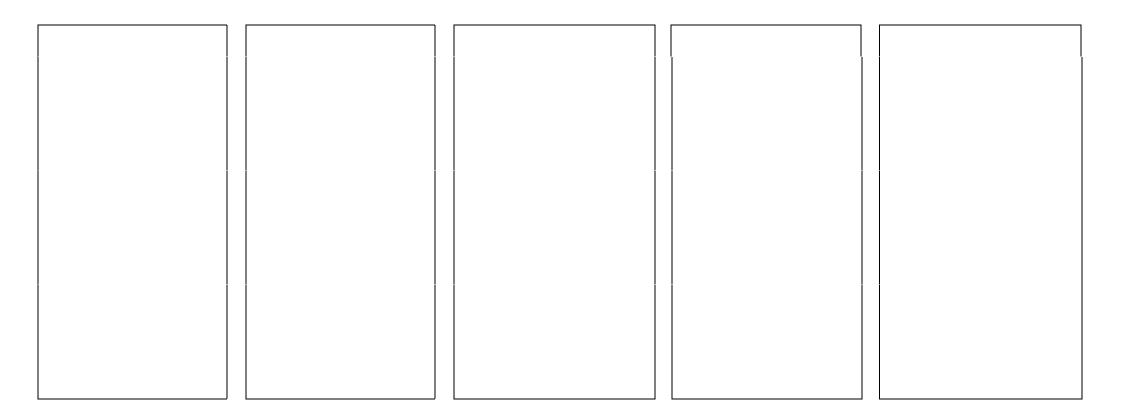
caffeinated

celerv Weichtiere sulphurated quinine

mustard



# 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	1	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		