



Pre-Primary

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
03

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	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, 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
I/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
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		

