



Pre-Primary

Monday, 05.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Pastastation

DESSERT

Fruit

Tuesday, 06.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Tortellini with spicy beef filling and tomato sauce

A

DESSERT

Chocolate pudding

G

Wednesday, 07.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Beef goulash with carrots and Spätzle

A/C/01/03

DESSERT

Fruit cake

A/C/G/03

Thursday, 08.01.2026

SALAD

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

MAIN COURSE

Cheese Spätzle with fried onions

A/C/G

DESSERT

Fruit salad

03

Friday, 09.01.2026

SALAD

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

MAIN COURSE

Chicken gyros with long-grain rice and yoghurt sauce

G/03

DESSERT

Vanilla pudding

G/01

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, 12.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Creamy veal goulash with paprika and boiled potatoes
G/01/03

DESSERT

Fresh fruit

Tuesday, 13.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Chicken schnitzel with creamy mushroom sauce and Spätzle
A/C/G/01

DESSERT

Stracciatella pudding
G/01

Wednesday, 14.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Lasagne Bolognese (beef)
A/G/03

DESSERT

Berry compote with vanilla sauce
G/01

Thursday, 15.01.2026

SALAD

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

MAIN COURSE

Baked pasta casserole with broccoli and turkey ham
A/G/02/03/07

DESSERT

Fruit salad
03

Friday, 16.01.2026

SALAD

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

MAIN COURSE

Pizza with turkey salami and mozzarella
A/G/02/03

DESSERT

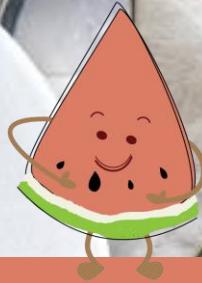
Chocolate pudding
G

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, 19.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Fresh fruit

Tuesday, 20.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Indian chicken tikka masala
with basmati rice
F/03

DESSERT

Chocolate cake
A/C/G/03

Wednesday, 21.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Peach and passion fruit
yoghurt
G

Thursday, 22.01.2026

SALAD

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

MAIN COURSE

Kaiserschmarrn (gluten-free)
with apple puree
C/G/01/03

DESSERT

Fruit salad
03

Friday, 23.01.2026

SALAD

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

MAIN COURSE

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

DESSERT

Vanilla 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

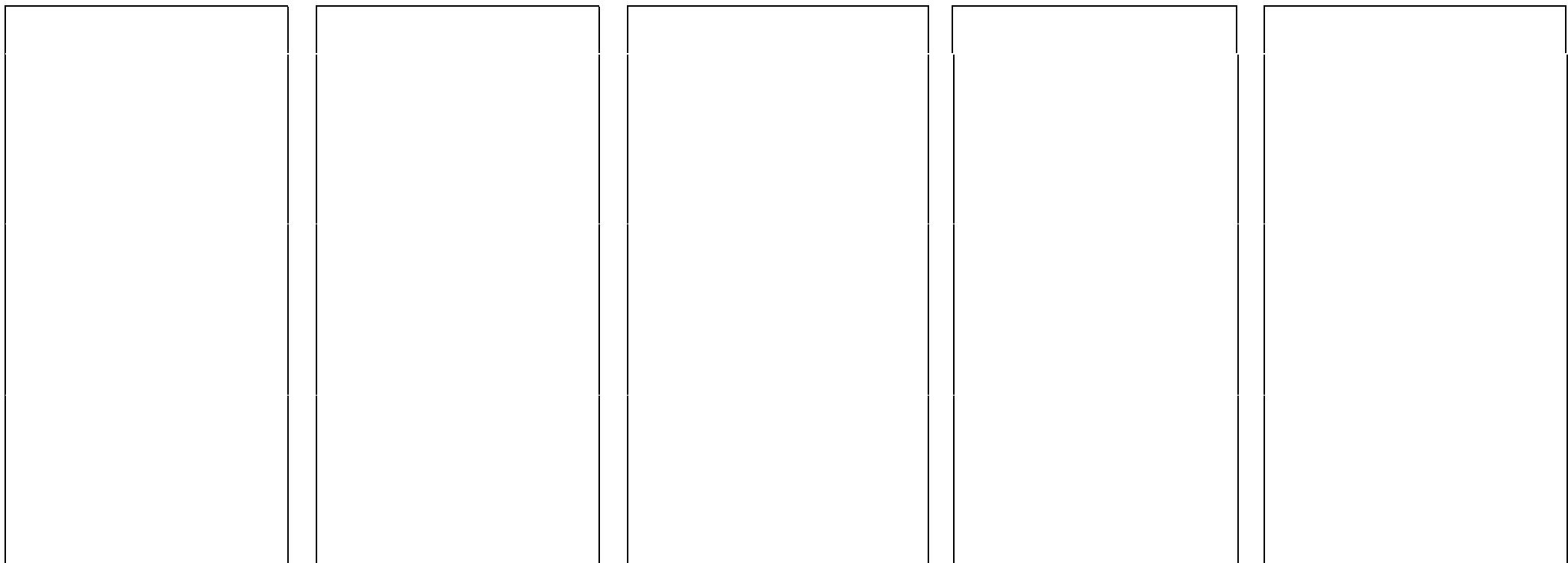


Monday, 26.01.2026	Tuesday, 27.01.2026	Wednesday, 28.01.2026	Thursday, 29.01.2026	Friday, 30.01.2026
SALAD Vegetable sticks	SALAD Vegetable sticks	SALAD Vegetable sticks	SALAD Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)	SALAD Salad bar, raw vegetables, Toppings, Dressing (A/C/H/I/J only in toppings and dressing)
MAIN COURSE Chicken shashlik stew with parsley potatoes 01/03/11	MAIN COURSE Chilli con carne (beef) with long-grain rice 03	MAIN COURSE Pasta Station	MAIN COURSE Potato pancakes with apple purée 03	MAIN COURSE Hot dogs (poultry) with steakhouse fries A/C/J/01/02/03/04/07/11
DESSERT Fresh fruit	DESSERT Rice pudding with cinnamon and sugar G	DESSERT Coconut cake A/C/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
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	11 with sweetener	12 waxed	13 genetically modified		
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



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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	