



Pre-Primary

Monday, 05.01.2026	Tuesday, 06.01.2026	Wednesday, 07.01.2026	Thursday, 08.01.2026	Friday, 09.01.2026
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 Pastastation	MAIN COURSE Tortellini with spicy beef filling and tomato sauce A	MAIN COURSE Beef goulash with carrots and Spätzle A/C/01/03	MAIN COURSE Cheese Spätzle with fried onions A/C/G	MAIN COURSE Chicken gyros with long-grain rice and yoghurt sauce G/03
DESSERT Fruit	DESSERT Chocolate pudding G	DESSERT Fruit cake A/C/G/03	DESSERT Fruit salad 03	DESSERT Vanilla 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
Allergenes:	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		



05	sulphurated
10	quinine
e	peanuts
j	mustard



Pre-Primary

Monday, 19.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Fresh fruit

Vegetable sticks

Pasta Station

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

Vegetable sticks

Indian chicken tikka masala
with basmati rice
F/03

Chocolate cake
A/C/G/03

Wednesday, 21.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Peach and passion fruit
yoghurt
G

Vegetable sticks

Pasta Station

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

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

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

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

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

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

Vanilla 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, 26.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Chicken shashlik stew with
parsley potatoes

01/03/11

DESSERT

Fresh fruit

Tuesday, 27.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Chilli con carne (beef) with
long-grain rice

03

DESSERT

Rice pudding with cinnamon
and sugar
G

Wednesday, 28.01.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Coconut cake
A/C/03

Thursday, 29.01.2026

SALAD

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

MAIN COURSE

Potato pancakes with apple
purée

03

DESSERT

Fruit salad
03

Friday, 30.01.2026

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

Stracciatella pudding
G/01

Additives:

01 with dye
06 blackendes
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



Pre-Primary

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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				
	a	cereals containing gluten	b	crustaceans	c	eggs	d	fish	e	peanuts
Allergenes:	f	soy	g	milk	h	nuts	i	celery	j	mustard
	k	sesame seeds	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		