

Pre-Primary

Monday, 28.09.2026	Tuesday, 29.09.2026	Wednesday, 30.09.2026	Thursday, 01.10.2026	Friday, 02.10.2026
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 breast gyros with yoghurt sauce and long-grain rice G/03	MAIN COURSE Creamy veal goulash with bell peppers and spaetzle A/C/G/01/03	MAIN COURSE Pasta Station A/L/03	MAIN COURSE Mozzarella pizza (Margherita) A/G	MAIN COURSE Poultry hot dogs with steakhouse fries A/C/J/01/02/03/04/07/11
DESSERT Fruit	DESSERT Jelly dessert 01	DESSERT Chocolate pudding G	DESSERT Fruit salad 03	DESSERT Apple crumble A/01/03

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	



Monday, 05.10.2026

Vegetable sticks

Pasta Station

Fresh fruit

Tuesday, 06.10.2026

Vegetable sticks

Vegan pumpkin soup with
baguette (alternative:
gluten-free bread roll)
A/F/I/01

Stracciatella pudding
G/01

Wednesday, 07.10.2026

Vegetable sticks

Pasta Station

Semolina pudding
A/G

Thursday, 08.10.2026

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

Poultry bratwurst with gravy
and mashed potatoes
I/J/01/03

Fruit salad
03

Friday, 09.10.2026

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

Crispy chicken burger with
potato wedges
A/C/J/01/03/11

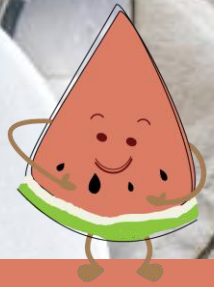
Vanilla pudding
G/01

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		



Monday, 12.10.2026	Tuesday, 13.10.2026	Wednesday, 14.10.2026	Thursday, 15.10.2026	Friday, 16.10.2026
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 Pasta Station	MAIN COURSE Beef sausage with curry sauce and steakhouse fries F/L/02/03/07	MAIN COURSE Beef lasagne Bolognese A/G/03	MAIN COURSE Boiled organic eggs with mustard sauce and boiled potatoes C/F/J/01	MAIN COURSE Pizza with turkey salami and mozzarella A/G/02/03
DESSERT Fresh fruit	DESSERT Rice pudding with cinnamon and sugar G	DESSERT Berry compote with vanilla sauce G/01	DESSERT Fruit salad 03	DESSERT Chocolate pudding 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, 19.10.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Fresh fruit

Tuesday, 20.10.2026

SALAD

Vegetable sticks

MAIN COURSE

Fish fingers with remoulade
sauce and herb potatoes
C/J/01/11

DESSERT

Peach and passion fruit
yoghurt
G

Wednesday, 21.10.2026

SALAD

Vegetable sticks

MAIN COURSE

Fruity chicken curry with long-
grain rice
G/01

DESSERT

Orange cake
A/C/03

Thursday, 22.10.2026

SALAD

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

MAIN COURSE

Chicken schnitzel with gravy
and small spaetzle
A/C/I/J

DESSERT

Fruit salad
03

Friday, 23.10.2026

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

Vanilla 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