

Pre-Primary

Monday, 02.11.2026	Tuesday, 03.11.2026	Wednesday, 04.11.2026	Thursday, 05.11.2026	Friday, 06.11.2026
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 Fiaker Goulash with Pickles and Bread Dumplings A/C/L/02/03/04/07/11	**MAIN COURSE** Svíčková – Czech Roast Beef with Cream Sauce, Cranberries and Potato Dumplings G/I/J/L/02/03/05	**MAIN COURSE** Polenta Slices with Peperonata Vegetables and Long-Grain Rice G/I/L/01/02/03	**MAIN COURSE** Poultry Sausage with Sauerkraut, Cauliflower and Creamy Potatoes G/L/03/11	**MAIN COURSE** Pastastation
DESSERT Fruit	**DESSERT** Strawberry Yogurt G	**DESSERT** Chocolate Pudding G	**DESSERT** Fruit salad 03	**DESSERT** Semolina Pudding A/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 seads	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		



Pre-Primary

Monday, 09.11.2026	Tuesday, 10.11.2026	Wednesday, 11.11.2026	Thursday, 12.11.2026	Friday, 13.11.2026
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** Grilled Turkey Steak with Grilled Vegetables and Thyme Potatoes L/01/03	**MAIN COURSE** Baked Rigatoni with Ground Beef A/G/L	**MAIN COURSE** Sweet Potato Curry with Broccoli and Coconut Milk, Served with Long-Grain Rice 03	**MAIN COURSE** Hot dogs (poultry) with Wedges A/C/J/01/02/03/04/07/11
DESSERT Fresh fruit	**DESSERT** Chocolate Cake A/C/G/03	**DESSERT** Stracciatella Pudding G/01	**DESSERT** Fruit salad 03	**DESSERT** Greek Yogurt with Honey G

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	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 seads	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		



Pre-Primary

Monday, 16.11.2026	Tuesday, 17.11.2026	Wednesday, 18.11.2026	Thursday, 19.11.2026	Friday, 20.11.2026
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 Fricassee with Long-Grain Rice G/I/03	**MAIN COURSE** Boiled Beef Brisket with Brown Gravy and Spätzle A/C/I/J/01	**MAIN COURSE** Pasta station	**MAIN COURSE** Teriyaki Chicken Breast with Long-Grain Rice F/K/L/02	**MAIN COURSE** Pizza with Turkey Salami and Mozzarella A/G/02/03
DESSERT Fresh fruit	**DESSERT** Mini Chocolate Muffin	**DESSERT** Apple Crumble A/01/03	**DESSERT** Fruit salad 03	**DESSERT** Cherry Cake A/C/03

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	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 seads	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		



Pre-Primary

Monday, 23.11.2026	Tuesday, 24.11.2026	Wednesday, 25.11.2026	Thursday, 26.11.2026	Friday, 27.11.2026
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 Pollock Fillet with Herb Sauce and Mashed Potatoes A/D/G/I/01	**MAIN COURSE** Ciorbă – Traditional Romanian Stew with Flatbread (Alternative: Gluten-Free Bread Roll) A/G/I/K/03	**MAIN COURSE** Pasta station	**MAIN COURSE** Grilled Turkey Steak with Fruity Peperonata Sauce and Djuvec Rice I/L/01/03	**MAIN COURSE** Fish and Chips with Mushy Peas A/C/D/J
DESSERT Fresh fruit	**DESSERT** Rice Pudding G	**DESSERT** Mini Quark Doughnut Balls A/C/F/G	**DESSERT** Fruit salad 03	**DESSERT** Chocolate Pudding G

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	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 seads	l	sulfur dioxides and sulphites	m	lupines	n	Weichtiere		