

Pre-Primary

Monday, 31.08.2026	Tuesday, 01.09.2026	Wednesday, 02.09.2026	Thursday, 03.09.2026	Friday, 04.09.2026
SALAD	SALAD	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	MAIN COURSE	MAIN COURSE Pasta Station	MAIN COURSE Fish fingers with creamy leek vegetables and herb potatoes A/D/G/I/01	MAIN COURSE Chicken nuggets with potato wedges A/I
DESSERT	DESSERT	DESSERT Stracciatella pudding G/01	DESSERT Fruit salad 03	DESSERT Jelly 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, 07.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Fresh fruit

Tuesday, 08.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Chicken schnitzel with gravy
and mashed potatoes
A/G/I/J

DESSERT

Mini muffin with pearl sugar

Wednesday, 09.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Mozzarella pizza (Margherita)
– also available gluten-free and
lactose-free
A/G

DESSERT

Apple crumble
A/01/03

Thursday, 10.09.2026

SALAD

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

MAIN COURSE

Fruity turkey curry with
basmati rice
G/01

DESSERT

Fruit salad
03

Friday, 11.09.2026

SALAD

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

MAIN COURSE

Poultry hot dogs with
steakhouse fries
A/C/J/01/02/03/04/07/11

DESSERT

Chocolate pudding
G

Additives:

01 with dye
06 blackendess
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



Monday, 14.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Fresh fruit

Vegetable sticks

Pasta Station

Fresh fruit

Tuesday, 15.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Pan-fried Schupfnudeln
(potato dumplings) with
herb quark and bell pepper
and courgette vegetables

A/C/G/I/01/02/03

DESSERT

Orange tiramisu

G

Vegetable sticks

Pan-fried Schupfnudeln
(potato dumplings) with
herb quark and bell pepper
and courgette vegetables
A/C/G/I/01/02/03

Orange tiramisu
G

Wednesday, 16.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Sliced turkey breast in a
creamy bell pepper sauce with
Allgäu-style spaetzle
A/C/G/03

DESSERT

Rice pudding with cinnamon
and sugar
G

Vegetable sticks

Sliced turkey breast in a
creamy bell pepper sauce with
Allgäu-style spaetzle
A/C/G/03

Rice pudding with cinnamon
and sugar

Thursday, 17.09.2026

SALAD

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

MAIN COURSE

Kaiserschmarrn (shredded
pancakes) with apple sauce
A/C/G/03

DESSERT

Fruit salad
03

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

Kaiserschmarrn (shredded
pancakes) with apple sauce
A/C/G/03

Fruit salad
03

Friday, 18.09.2026

SALAD

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

MAIN COURSE

Crispy chicken burger with
steakhouse fries – also
available with a gluten-free
bun
A/C/J/01/03/11

DESSERT

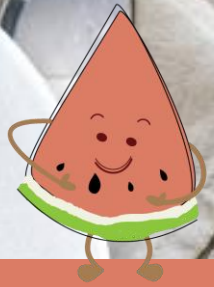
Vanilla pudding
G/01

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

Crispy chicken burger with
steakhouse fries – also
available with a gluten-free
bun
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		



Pre-Primary

Monday, 21.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Pasta Station

DESSERT

Fresh fruit

Tuesday, 22.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Potato rösti with apple sauce
03

DESSERT

Peach crumble
A/01

Wednesday, 23.09.2026

SALAD

Vegetable sticks

MAIN COURSE

Sweet and sour chicken breast
with long-grain rice
F/I/L/02/03

DESSERT

Quark cream
G

Thursday, 24.09.2026

SALAD

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

MAIN COURSE

Beef lasagne Bolognese
A/G/03

DESSERT

Fruit salad
03

Friday, 25.09.2026

SALAD

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

MAIN COURSE

Herb-crusted pollock fillet with
lemon sauce, carrots and dill
potatoes
D/L/01

DESSERT

Semolina pudding
A/G

Additives:

01 with dye
06 blackendess
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