

Menu April 2023

Monday 03.04.

Menu 1:

Poultry gyros with tzaziki and organic rice served with coleslaw with vinegar-oil-dressing ^{2, 3}

Menu 2:

Vegetable goulash (carrots, broccoli, cauliflower) with small potatoes (100% organic) ³ 

Dessert

Blueberry curd

Tuesday 04.04.


Menu 1:

PASTA - organic penne with bolognese sauce (beef) and Grana Padano,
served with cucumbers ^{2, 3}

Alternative

PASTA - organic penne with vegetable bolognese and Grana Padano, served with cucumbers ^{2, 3}

Menu 2:

Baked gnocchi casserole with peas and herb sauce,
served with salad with vinegar-oil dressing (100% organic) 

Dessert


Seasonal fruit 

Wednesday 05.04.

Menu 1:

Turkey sausages with ketchup, small organic potatoes and creamy carrot salad ^{2, 3, 8}

Menu 2:


PASTA - wholewheat spaghetti with broccoli-cream sauce,
served with grated cheese and salad with vinegar-oil dressing (100% organic) 

Dessert

Apple crumb cake ⁸

Thursday 06.04.

Menu 1:

Hoki fish fillet "Müllerin Art" with remoulade,
served with organic boiled potatoes and salad with yogurt dressing ^{3, 9} 

Alternative

Soy "Schnitzel" with remoulade,
served with organic boiled potatoes and salad with yogurt dressing ^{3, 9}

Menu 2:

Colorful vegetable soup (carrots, broccoli, cauliflower) and wheat baguette (100% organic) ³ 

Dessert

Seasonal fruit 

Friday 07.04.

Good Friday

The offers/components with the DGE logo  correspond to the "DGE Quality Standard for Catering in Day Care Centres for Children" and the "DGE Quality Standard for School Catering" and have been approved by the German Society for Nutrition.ung e. V. (DGE) certified as one menu line.

Monday 10.04.
Easter Monday

Tuesday 11.04.

Menu 1:

Baked salmon with lime dip, served with organic whole grain rice and bell peppers  ³

Alternative

Vegan baked fish with lime dip, served with organic wholewheat rice and bell peppers

Menu 2:

Pancakes with red jelly
(cherries, currants, strawberries)

Dessert



Seasonal fruit 

Wednesday 12.04.

Menu 1:

Poultry chunks in a creamy sauce with peas, served with bread dumplings ^{1, 5}

Menu 2:

Potato gratin with broccoli and green spelt, served with salad with vinegar-oil dressing
(100% organic)  

Dessert


Peach-passion fruit yogurt

Thursday 13.04.

Menu 1:

Vegetarian spring roll (mung beans, white cabbage, leek) with sweet and sour dip,
served with organic basmati rice and Chinese cabbage corn salad ^{1, 2, 3}

Menu 2:

Organic spirelli with vegetarian lentil bolognese,
served with grated cheese and salad with yogurt dressing ³ 

Dessert



Vanilla pudding with chocolate sauce

Friday 14.04.

Menu 1:

Hamburger with burger buns, beef patty,
tomatoes, lettuce, pickles and burger sauce, served with potato wedges ^{1, 2, 3, 5, 9}

Menu 2:

Tomato cream soup with rice and wheat baguette (100% organic)  

Dessert

Seasonal fruit 

Monday 17.04.

Menu 1:

Veal goulash with carrot vegetables and organic rice ^{1, 5}

Menu 2:

Organic boiled potatoes with organic cream spinach and boiled eggs ^{2, 3} 

Dessert

Seasonal fruit 

Tuesday 18.04.

Menu 1:

Beef slices in a creamy sauce served with organic mashed potatoes and carrots ^{1, 3, 5, 8}

Alternative

Shredded soy with mushrooms, served with organic mashed potatoes and carrots ^{1, 3, 5} 

Menu 2:

“Maultaschen” (stuffed with cauliflower and cheese) in vegetable broth,
served with Chinese cabbage corn salad with yogurt dressing ³

Dessert



Semolina pudding with cinnamon and sugar

Wednesday 19.04.

Menu 1:

Breaded “Schnitzel” (chicken) with paprika sauce and knöpfle ^{1, 5}

Menu 2:


Spanish tortilla with potatoes and bell peppers,
served with herb curd and salad with vinegar-oil dressing (100% organic) ³  

Dessert

Seasonal fruit 

Thursday 20.04.

Menu 1:

PASTA - organic wholewheat spirelli with salmon-dill cream sauce
and salad with honey vinaigrette ^{3, 4} 

Alternative

PASTA - organic wholewheat spirelli with wild garlic sauce and Grana Padano
and salad with honey vinaigrette ^{2, 3}

Menu 2:

Vegetable dumplings (leek, carrots, celery) with herb sauce
and salad with honey vinaigrette ³

Dessert


Cherry crumb cake ^{3, 8}

Friday den 21.04.

Menu 1:

Sausage goulash (beef) in tomato sauce served with organic parboiled rice and cucumbers ^{2, 3}

Menu 2:

Bulgur patty with curry dip,
served with vegetables (peppers, carrots and chickpeas) and organic couscous 

Dessert

Strawberry yogurt


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Monday 24.04.

Menu 1:

Asian beef slices with carrots and bamboo shoots, served with organic basmati rice ^{2, 8}

Menu 2:

Vegetable Cordon Bleu (carrot, cauliflower, broccoli)
with herb curd, served with organic boiled potatoes and bell peppers ³ 

Dessert



Organic oatmeal cookie

Tuesday 25.04.

Menu 1:

Organic gnocchi with tomato-ham sauce (turkey),
served with grated cheese and salad with honey vinaigrette ³

Alternative

Gnocchi with tomato sauce,
served with grated cheese and salad with vinegar-oil dressing (100% organic) ³  

Menu 2:


“Kaiserschmarrn” with vanilla sauce, served with cinnamon and sugar

Dessert

Seasonal fruit 

Wednesday 26.04.

Menu 1:

Beef chili con carne (red kidney beans, corn, bell pepper)
served with Crème Fraîche and organic wheat baguette 

Menu 2:


PASTA - vegetarian tortelloni with vegetable filling (spinach, carrot, celery),
served with cheese sauce and salad with yogurt dressing ³

Dessert

Rice pudding with cinnamon and sugar

Thursday 27.04.


Menu 1:

Baked cod fillet with cocktail sauce,
served with potato wedges and cucumber salad with yogurt dressing ^{2, 3, 5} 


Alternative

Fitness sticks with cocktail sauce,
served with potato wedges and cucumber salad in yogurt dressing ^{2, 3, 5}

Menu 2:

Potato cream soup (potatoes, carrots, zucchini), with wholewheat bread (100% organic) ³ 

Dessert


Seasonal fruit 

Friday 28.04.

Menu 1:

Sliced chicken breast in lemon cream sauce, served with organic rice and zucchini⁴

Menu 2:

PASTA - wholewheat spaghetti with tomato sauce,
served with grated cheese and cucumber salad (100% organic) ³ 

Dessert

Cherry curd