

## Menu February 2023

### Wednesday 01.02.

#### Menu 1:

Veal goulash with potato dumplings <sup>1, 5</sup>

#### Menu 2:

Baked gnocchi casserole with peas (100% organic)  

#### Dessert

Buttermilk dessert with orange and lime

### Thursday 02.02.

#### Menu 1:

Soy schnitzel with paprika sauce,  
organic rice and salad with honey vinaigrette <sup>1, 3, 5</sup>

#### Menu 2:

Vegetable goulash (carrots, broccoli, cauliflower)  
with small potatoes (100% organic) <sup>3</sup>  

#### Dessert

Seasonal fruit 

### Friday 03.02.

#### Menu 1:

Pollockfillet (natural) with tomato sauce,  
organic fusilli and cucumber 

#### Menu 2:

Vegan mediterranean spinach stick with sour cream,  
with lentil vegetables and carrots <sup>3, 8</sup>

#### Dessert

Donut <sup>1</sup>

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.

Folgende deklarationspflichtige Zusatzstoffe sind in unseren Speisen enthalten:

- |                            |                                    |
|----------------------------|------------------------------------|
| 1 mit Farbstoff            | 7 gewachst                         |
| 2 mit Konservierungsstoff  | 8 mit Phosphat                     |
| 3 mit Antioxidationsmittel | 9 mit Süßungsmittel                |
| 4 mit Geschmacksverstärker | 10 enthält eine Phenylalaninquelle |
| 5 geschwefelt              | 11 mit Milcheiweiß                 |
| 6 geschwärzt               |                                    |

FPS Catering GmbH & Co. KG  
Ferdinand Porsche Str. 17-19  
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Zertifiziert durch DE-ÖKO-007  
Kontrollnummer: D-HE-007-05283-B  
EU-/Nicht-EU-Landwirtschaft

**Monday 06.02.**

**Menu 1:**

Turkey slices in a creamy sauce with organic penne and carrots <sup>1, 5</sup> 

**Menu 2:**

A vegetable patty (carrot, celery, leek)  
with organic boiled potatoes and chive dip <sup>3, 8</sup>

**Dessert**

Organic strawberry yoghurt

**Tuesday 07.02.**

**Menu 1:**

Potato soup with salmon and dill, with organic wheat baguette <sup>3, 5</sup> 

**Alternative**

Potato soup (potato, carrot, celery) with wheat baguette (100% organic) <sup>3</sup> 

**Menu 2:**

“Kaiserschmarrn” with vanilla sauce, with cinnamon and sugar

**Dessert**

Seasonal fruit 

**Wednesday 08.02.**

**Menu 1:**

Poached Hokifilet with dill sauce, organic whole grain rice and cucumbers 

**Menu 2:**

PASTA - vegetable tortelloni (spinach, carrot, celery)  
with tomato sauce and salad with honey vinaigrette <sup>3</sup>

**Dessert**

Red berry jelly (sour cherries, red currants, raspberries)  
with vanilla sauce

**Thursday 09.02.**

**Menu 1:**

PASTA - Vegetarian sunflower seed sauce,  
with spaghetti and salad with yogurt dressing (100% organic) <sup>3</sup> 

**Menu 2:**

Winter ratatouille (kohlrabi, pumpkin and turnips), with organic boiled potatoes <sup>3</sup> 

**Dessert**

Chocolate muffin<sup>8</sup>

**Friday 10.02.**

**Menu 1:**

Breaded chicken breast with savoy cabbage vegetables,  
with small organic potatoes <sup>3</sup>

**Menu 2:**

Allgäuer cheese spaetzle, with salad and vinegar-oil dressing (100% organic) 

**Dessert**

Seasonal fruit 

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**Monday 13.02.**

**Menu 1:**

Chicken fricassee with peas, served with small potatoes (100% organic)  

**Menu 2:**

PASTA - organic rigatonelli with basil pesto sauce,  
and Grana Pandano, served with Chinese cabbage-corn-salad 

**Dessert**

Seasonal fruit 

**Tuesday 14.02.**

**Menu 1:**

Chicken curry (coconut, pineapple, bell pepper) with organic whole grain rice 

**Alternative**

Vegetable curry (carrots, celery, broccoli) with lentils,  
served with whole grain rice (100% organic)  

**Menu 2:**

PASTA - Gratinated cannelloni filled with vegetarian Bolognese (soy)  
in carrot bechamel sauce, served with salad with honey vinaigrette 

**Dessert**

Vanilla pudding with chocolate sauce

**Wednesday 15.02.**

**Menu 1:**

Baked salmon fillet with kohlrabi in a creamy sauce, served with organic spelt rice 

**Menu 2:**

Potato pancakes with applesauce 

**Dessert**

Seasonal fruit 

**Thursday 16.02.**

**Menu 1:**

PASTA - Colorful spirelli with tomato sauce,  
Served with grated cheese and salad in yogurt dressing (100% organic)  

**Menu 2:**

Soy schnitzel with risoni and vegetables (chickpeas, bell pepper,  
carrots), with yogurt-mint dip and salad with honey vinaigrette 

**Dessert**

Blueberry curd

**Friday 17.02.**

**Menu 1:**

Goulash soup (beef) with bell pepper and potatoes,  
with organic wheat baguette

**Menu 2:**

"Schupfnudeln" with savoy cabbage and carrot vegetables 

**Dessert**

Organic oatmeal cookie

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**Monday 20.02.**

**Menu 1:**

PASTA - organic spaghetti with Bolognese (poultry), with grated cheese and cucumber salad with vinegar-oil-dressing<sup>3, 4</sup>

**Menu 2:**

Falaffel with organic couscous and vegetables (bell pepper, carrot, chickpea), served with a bell pepper dip<sup>3</sup> 

**Dessert**

Seasonal fruit 

**Tuesday 21.02.**

**Menu 1:**

Vegetable stew (bell pepper, leek, carrots, white beans), beef sausage, served with organic wheat baguette<sup>2</sup>

**Alternative**

Vegetable stew (bell pepper, leek, carrots, white beans), with organic wheat baguette 

**Menu 2:**

PASTA – Baked vegetarian “Maultaschen” casserole with tomato sauce, served with carrots

**Dessert**

Kreppel<sup>3</sup>

**Wednesday 22.02.**

**Menu 1:**

A poultry sausage with gravy, red cabbage and mashed potatoes<sup>1, 5</sup>

**Menu 2:**

Pumpkin cream soup with a slice of wholewheat bread and cucumbers (100% organic)<sup>3</sup>  

**Dessert**

Seasonal fruit 

**Thursday 23.02.**

**Menu 1:**

Poached pollock fillet with creamy spinach, served with boiled potatoes 

**Alternative**

Two boiled eggs with creamy spinach, served with boiled potatoes

**Menu 2:**

Penne with vegetable goulash (carrots, broccoli, cauliflower), with grated cheese (100 % organic) 

**Dessert**

Rice pudding with cinnamon and sugar

**Friday 24.02.**

**Menu 1:**

Beef goulash with spaetzle<sup>1, 5, 8</sup>

**Menu 2:**

Asian vegetable balls (carrots, white cabbage, bamboo) with coconut curry sauce, served with organic basmati rice and cucumbers 

**Dessert**

Pear curd

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**Monday 27.02.**

**Menu 1:**

Chicken breast with tomato sauce and organic penne, served with creamy carrot salad 

**Menu 2:**

Breaded vegetable sticks (carrot, apple) with herb dip and organic spelt rice

**Dessert**

Seasonal fruit 

**Tuesday 28.02.**

**Menu 1:**

Cheese leek soup with minced meat (beef), served with organic wheat baguette

**Alternative**

Cheese leek soup, served with wheat baguette (100% organic)  

**Menu 2:**

Lentil-millet balls with organic basmati rice, Served with herb curd and salad with honey vinaigrette <sup>3</sup>

**Dessert**

Cherry yoghurt

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