











Menu for Early Years

KW 38	Standard Menu	Vegetarian / Vegan Menu
	<p>Salad variations</p> <p>Spaghetti Bolognese</p> <p>Fresh seasonal fruit</p>	<p>Salad variations</p> <p>Spaghetti with tomato sauce</p> <p>Fresh seasonal fruit</p>
	<p>Salad variations</p> <p>Kebab plate with bulgur and yoghurt dip</p> <p>Pomegranate mascarpone</p>	<p>Salad variations</p> <p>Falafel plate with bulgur, hummus and yoghurt dip</p> <p>Pomegranate mascarpone</p>
	<p>Salad variations</p> <p>Beef goulash with vegetables and rice</p> <p>Fresh seasonal fruit</p>	<p>Salad variations</p> <p>Vegan goulash with vegetables and rice </p> <p>Fresh seasonal fruit</p>
	<p>Salad variations</p> <p>Lentil stew with Vienna sausage and herb baguette</p> <p>Kaiserschmarren</p>	<p>Salad variations</p> <p>Lentil stew with vegan sausage and herb baguette </p> <p>Kaiserschmarren</p>
	<p>Salad variations</p> <p>Potato gratin Bordelaise with redfish and peas</p> <p>Fresh seasonal fruit</p>	<p>Salad variations</p> <p>Potato and cauliflower gratin with peas</p> <p>Fresh seasonal fruit</p>

 = Vegan

 = Lactose free

 = Gluten free