

KW 7

Standard Menu

Vegetarian / Vegan Menu

<p>Mon</p> 	<p>Maultaschen (dumplings) au gratin with a creamy sauce a, a.1, c, g</p> <p>Dessert: vanilla shake g</p>	<p>Penne with red cream pesto and parmesan (VEGAN) a, a.1</p> <p>Dessert: vanilla shake g</p>
<p>Tue</p> 	<p>Köfte with grilled paprika, carrots, bulgur & mint yoghurt dip a, a.1, g</p> <p>Dessert: fresh regional fruit</p>	<p>Tofu skewer with grilled zucchini, onions, bulgur & ajvar (VEGAN) a, a.1</p> <p>Dessert: fresh regional fruit</p>
<p>Wed</p> 	<p>Lentil stew with ham(chicken), sour cream & homemade herb bread a, a.1, g</p> <p>Dessert: blueberry cake a, a.1, g</p>	<p>Minestrone with homemade wholegrain bread (VEGAN) a, a.1, f, i</p> <p>Dessert: blueberry cake a, a.1, g</p>
<p>Thu</p> 	<p>Gnocchi au gratin with a creamy spinach sauce a, a.1, g</p> <p>Dessert: fresh regional fruit</p>	<p>Gnocchi tossed in olive garlic oil with cherry tomatoes, fresh basil and parmesan (VEGAN) a, a.1</p> <p>Dessert: fresh regional fruit</p>
<p>Fri</p> 	<p>Chicken Legs with rosemary mashed potatoes & buttered corn a, a.1, g</p> <p>Dessert: jello</p>	<p>Baked cauliflower patty with couscous and dip (VEGAN) a, a.1</p> <p>Dessert: jello</p>

The allergy meals will align with the regular lunch menu, with careful exclusion of any allergenic ingredients



= Vegan



= Lactose free



= Gluten free

a Cereals containing gluten
a1 contains wheat
a2 contains rye
a3 contains barley
a4 contains oats
a5 contains spelt
a6 contains kamut
b contains crustaceans
c contains eggs

d contains fish
e contains peanut
f contains soy
g contains milk and milk products
h contains nuts
h1 contains almond
h2 contains hazelnut
h3 contains walnut
h4 contains cashew nut

h5 contains pecan
h6 contains Brazil nut
h7 contains pistachio
h8 contains macadamia nut
i contains celery
j contains mustard
k contains sesame
l contains sulphur dioxide
m contains lupine
n contains molluscs