






Standard Menu

Vegetarian

Mon 	<p>Whole grain pasta with tomato sauce a, a.1</p> <p>Dessert: fresh regional fruit</p>	
Tue 	<p>Sliced beef in a creamy sauce with vegetables and rice g</p> <p>Dessert: Mixed fruit smoothie</p>	<p>Broccoli in a creamy sauce with spaetzle a, a.1, f</p> <p>Dessert: Mixed fruit smoothie</p>
Wed 	<p>Potato gratin with ham g</p> <p>Dessert: fresh regional fruit</p>	<p>Potato gratin with spinach a, a.1</p> <p>Dessert: fresh regional fruit</p>
Thu 	<p>Carrot cream soup with homemade baguette a, a.1, g</p> <p>Dessert: Strawberry yoghurt g</p>	
Fri		

The allergy and vegan 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
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