



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW 31CW

Date 29.07-02.08.2024

Salad

Main Meal

Dessert

➤ MON.	Apple-carrot-salad(8)	Chicken-Tikka Masala(B,2,8), served with Basmati rice	Fresh fruit
➤ TUE.	Mixed salad with tomatoes, cucumber and bell pepper(8)	Noodles(3), served with a tomato-mozzarella sauce(2)	Lemon cream(2)
➤ WED.		Creamed spinach(2), served with mashed potatoes(2) and one egg(1)	Fresh fruit
➤ THU.	Vegetable sticks	Beef goulash(A), served with swabian noodles(1,3)	Strawberry quark dessert(2)
➤ FRI.	Cucumber salad with sour cream dressing(2,8)	Chili Sin Carne with Kidney beans and sweet corn, served with Parboiled rice (with sun flower mince meat)	Homemade carrot cake (1,3)

SUBSTITUTIONS ARE POSSIBLE

Calis's Biocatering Catherine Prisco · Hochheimer Weg 8 · 65719 Hofheim · Tel. 06192.9598431 · Fax 06192.9598432
www.calis-biocatering.de · bestellung@calis-biocatering

All of our Products are Organic (except Fish)
 No artificial additives, conservatives, artificial flavoring or taste enhancers are used in our cooking
 A=Beef, B= Poultry, 1=Egg, 2=Milk produkts, 3= Wheat, 4= Rye, 5= Spelt,
 6=Oats, 7=Celery, 8=Mustard, 9=Soy, 10=Fish from sustainable wild fishing, 11=Sesame, 12=Sulfur dioxide, 13= Lupine
 DE-ÖKO-006





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CW 31CW

Date 29.07-02.08.2024

Salad

Vegetarian Main Meal

Dessert

➤ MON.	Apple-carrot-salad(8)	Vegetable-Tikka Masala with homemade paneer(2,8), served with Basmati rice	Fresh fruit
➤ TUE.	Mixed salad with tomatoes, cucumber and bell pepper(8)	Noodles(3), served with a tomato-mozzarella sauce(2)	Lemon cream(2)
➤ WED.		Creamed spinach(2), served with mashed potatoes(2) and one egg(1)	Fresh fruit
➤ THU.	Vegetable sticks	Vegetarian goulash with smoked tofu(3,9), served with swabian noodles(1,3)	Strawberry quark dessert(2)
➤ FRI.	Cucumber salad with sour cream dressing(2,8)	Chili Sin Carne with Kidney beans and sweet corn, served with Parboiled rice (with sun flower mince meat)	Homemade carrot cake (1,3)

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