



CW 38CW

FRESH REGIONAL CUISINE FROM 
CERTIFIED ORGANIC FARMING 



Date 16.09-20.09.2024



Salad

Main Meal

Dessert

➤ MON.

Mini poultry patties(B,3), served with mashed potatoes(2) and peas and carrots

Fresh fruit

➤ TUE.

Green mixed salad with cucumber, tomatoes and bell pepper(8)

Italian durum wheat noodles(3), served with a tomato-mozzarella sauce(2)

Polenta semolina pudding with vanilla and berries(2)

➤ WED.

Pizza Magharita(2,3,5)

Straciatella cream(2)

➤ THU.

Cucumber salad(8)

Goulash "hungarian style" with bell pepper and marjoram(A), served with potatoes

Fresh fruit

➤ FRI.

Rainbow salad with chickpeas and sweet corn(8)

Swabian cheese noodles(1,2,3)

Rice waffles with chocolate(2)

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





FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW

Date 16.09-20.09.2024

Salad

Vegetarian Main Meal

Dessert

➤ MON.

Mini Quinoa patties, served with mashed potatoes(2).
and peas and carrots

Fresh fruit

➤ TUE.

Green mixed salad with
cucumber, tomatoes and bell
pepper(8)

Italian durum wheat noodles(3), served with a tomato-mozzarella sauce(2)

Polenta semolina pudding
with vanilla and berries(2)

➤ WED.

Pizza Magharita(2,3,5)

Straciatella cream(2)

➤ THU.

Cucumber salad(8)

Vegetarian goulash "hungarian style" with bell pepper, marjoram
and Borletti beans(9), served with potatoes

Fresh fruit

➤ FRI.

Rainbow salad with chickpeas
and sweet corn(8)

Swabian cheese noodles(1,2,3)

Rice waffles with chocolate(2)

SUBSTITUTIONS ARE POSSIBLE

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