



CW CW50

FRESH REGIONAL CUISINE FROM 
CERTIFIED ORGANIC FARMING 



Date 09.12-13.12.2024



Salad

Main Meal

Dessert

➤ MON.	Carrots-cucumber salad(8)	Chicken tuscan style(2,B), served with mashed potatoes(2)	Fresh fruit
➤ TUE.	Rainbow salad with cucumber and bell pepper(8)	Whole grain noodles(3) Quattro Formaggi(2,3)	Multivitamin-Pudding with vanilla sauce(2)
➤ WED.	Winter salad with roasted pumpkin and winter purslane(8)	Meat balls in a tomato sauce(A,1,3,7), served with rice	Fresh fruit
➤ THU.		Grandma' potato soup(2,7), served with french bread(3)	One pancake (1,2,3), served with apple sauce
➤ FRI.	Vegetable sticks	Sausage goulash(A,B,7,8) , served with noodle(3)	Red Berries topped with quark cream(2)

SUBSTITUTIONS ARE POSSIBLE

Calis' 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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Date 09.12-13.12.2024

Salad

Vegetarian Main Meal

Dessert

➤ MON. Carrots-cucumber salad(8)	Vegetarian "chicken" tuscan style(2,7,9), served with mashed potatoes(2)	Fresh fruit
➤ TUE. Rainbow salad with cucumber and bell pepper(8)	Whole grain noodles(3) Quattro Formaggi(2,3)	Multivitamin-Pudding with vanilla sauce(2)
➤ WED. Winter salad with roasted pumpkin and winter purslane(8)	Vegetarian meat balls in a tomato sauce(1,2,3,7,9), served with rice	Fresh fruit
➤ THU.	Grandma' potato soup(2,7), served with french bread(3)	One pancake (1,2,3), served with apple sauce
➤ FRI. Vegetable sticks	Sausage goulash vegetarian(3,7,8,9), served with noodles(3)	Red berries topped with quark cream(2)

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