



CW CW 51

FRESH REGIONAL CUISINE FROM   
CERTIFIED ORGANIC FARMING 



Date 16.12-20.12.2024



### Salad

### Main Meal

### Dessert

➤ MON.

Apple-carrot salad(8)

Thai chicken curry with carrots and bell pepper(B,7,8,2), served with Basmati rice

Fresh fruit

➤ TUE.

Rainbow salad with winter portulak, Kohlrabi and sweet corn(8)

Whole grain noodles(3), served with a tomato-mozzarella sauce(2)

Semolina pudding with cinnamon(2,3,5)

➤ WED.

Cabbage salad(8)

German sausage in a brown sauce(A,B,3), served with mashed potatoes(2,7)

Fresh fruit

➤ THU.

Cucumber salad with sour cream dressing(2,8)

Chili Sin Carne, served with Parboiled rice

Oat meal cookies(3,6)

➤ FRI.

Pizza Margherita(2,5)

Vanilla yogurt with crunchy(2,3)

SUBSTITUTIONS ARE POSSIBLE

**Calis's Biocatering Catherine Prisco** · Hochheimer Weg 8 · 65719 Hofheim · Tel. 06192.9598431 · Fax 06192.9598432  
[www.calis-biocatering.de](http://www.calis-biocatering.de) · [bestellung@calis-biocatering](mailto: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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## Salad

## Vegetarian Main Meal

## Dessert

➤ MON.	Apple-carrot salad(8)	Thai vegetable curry with carrots and bell pepper(2,7,8,9), served with Basmati rice	Fresh fruit
➤ TUE.	Rainbow salad with winter portulak, Kohlrabi and sweet corn(8)	Whole grain noodles(3), served with a tomato-mozzarella sauce(2)	Semolina pudding with cinnamon(2,3,5)
➤ WED.	Cabbage salad(8)	Vegetarian sausage in a brown sauce(3,8,9), dazu Kartoffelbrei(2,7)	Fresh fruit
➤ THU.	Cucumber salad with sour cream dressing(2,8)	Chili Sin Carne, served with Parboiled rice	Oat meal cookies(3,6)
➤ FRI.		Pizza Margherita(2,5)	Vanilla yogurt with crunchy(2,3)

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