



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW CW 11

Date 10.03.-14.03.2025

Salad

Main Meal

Dessert

➤ MON.	Cabbage-carrot-salad with buttermilk dressing(1,2,8)	Goulash hungarian style(A), served with potato dumplings	Fresh fruit
➤ TUE.		Tomato cream soup with bulgur(2,3,7), served with french bread(3)	One pancake(1,2,3), served with apple sauce
➤ WED.		One german sausage(B,7) , served with mashed potatoes(2,7) and with maple syrup glazed carrots	Strawberry yogurt(2)
➤ THU.	Rainbow salad with cucumber,tomatoes and bell pepper(8)	Whole grain noodles(3), Quatro formaggi(2,3)	Fresh fruit
➤ FRI.	Cucumber salad with yogurt-dressing(2,8)	Chili con Carne with Kidney beans , mince meat beef and sweet corn(A,7), served with rice	Dinkel Grießpudding mit Zimt(2,5)

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

Date 10.03.-14.03.2025

Salad

Vegetarian Main Meal

Dessert

➤ MON.	Cabbage-carrot-salad with buttermilk dressing(1,2,8)	Vegan goulash hungarian style(3,7), served with potato dumplings	Fresh fruit
➤ TUE.		Tomato cream soup with bulgur(2,3,7), served with french bread(3)	One pancake(1,2,3), served with apple sauce
➤ WED.		One vegan sausage(3,9,7), served with mashed potatoes(2,7) and with maple syrup glazed carrots	Strawberry yogurt(2)
➤ THU.	Rainbow salad with cucumber,tomatoes and bell pepper(8)	Whole grain noodles(3), Quatro formaggi(2,3)	Fresh fruit
➤ FRI.	Cucumber salad with yogurt-dressing(2,8)	Chili Sin Carne with Kidney beans, sunflower mince meat and sweet corn(7) served with rice	Dinkel Grießpudding mit Zimt(2,5)

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