



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW 11CW

Date 09.03-13.03.2025

Salad

Main Meal

Dessert

➤ MON.

Salad bar(2,8)

Goulash, "hungarian style"(A), served with swabian noodles(1,3)
 (here you can order also potatoes)

Fresh fruit

➤ TUE.

Salad bar(2,8)

Vegetables cream soup with potato cubes(2,7),
 served with french bread(3)

Homemade carrot cake(1,3)

➤ WED.

Salad bar(2,8)

Drumsticks with potatoes and vegetables from the oven(B,7)

Fresh fruit

➤ THU.

Salad bar(2,8)

Noodles(3), served with a wild-salmon-cream-sauce(2,7,10)

Fresh cheese cream with beeries(2)

➤ FRI.

Salad bar(2,8)

Chili con carne with beef, Kidney beans, sweet corn and bell pepper(A),
 served with parboiled rice

Vanilla pudding(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





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CW 11CW

Date 09.03-13.03.2025

Salad

Vegetarian Main Meal

Dessert

| | | | |
|--------|----------------|---|------------------------------------|
| ➤ MON. | Salad bar(2,8) | Vegetarian goulash with seitan(3,7), served with swabian noodles(1,3) (here you can order also potatoes) | Fresh fruit |
| ➤ TUE. | Salad bar(2,8) | Vegetables cream soup with potato cubes(2,7), served with french bread(3) | Homemade carrot cake(1,3) |
| ➤ WED. | Salad bar(2,8) | Feta-cubes served with potatoes and vegetables from the oven(2,7) | Fresh fruit |
| ➤ THU. | Salad bar(2,8) | Noodles(3), served with a roasted vegetable cream sauce(2,7), cheese extra(2) | Fresh cheese cream with beeries(2) |
| ➤ FRI. | Salad bar(2,8) | Chili sin carne with kidney beans, sweet corn, bell pepper and sunflower mince, served with parboiled rice | Vanilla pudding(2) |

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