



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW 12CW

Date 16.03-20.03.2026

Salad

Main Meal

Dessert

➤ MON.	Salad bar(2,8)	Italian baked chicken from the oven(B,2), served with rice	Fresh fruit
➤ TUE.	Salad bar(2,8)	Potato cream soup(2,7), served with french bread(3)	Stracciatella quark dessert(2)
➤ WED.	Salad bar(2,8)	Noodles(3), served with a broccoli-parmesan-sauce(2,3,7)	Semolina-spelt-pudding(2,5)
➤ THU.	Salad bar(2,8)	One hamburger(A) to put together yourself(3,11), served with baked potatoes	Fresh fruit
➤ FRI.	Salad bar(2,8)	Oven baked vegetable lasagne with bechamel sauce(2,3,7)	American oatmeal cookies(3)

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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Salad

Vegetarian Main Meal

Dessert

	Salad	Vegetarian Main Meal	Dessert
➤ MON.	Salad bar(2,8)	Vegetarian-cream cheese-pan with zucchini and carrots(2,7,3,9), served with rice	Fresh fruit
➤ TUE.	Salad bar(2,8)	Potato cream soup(2,7), served with french bread(3)	Stracciatella quark dessert(2)
➤ WED.	Salad bar(2,8)	Noodles(3), served with a broccoli-parmesan-sauce(2,3,7)	Semolina-spelt-pudding(2,5)
➤ THU.	Salad bar(2,8)	One vegetarian burger, zum selber belegen(3,11), served with baked potatoes	Fresh fruit
➤ FRI.	Salad bar(2,8)	Oven baked vegetable lasagne with bechamel sauce(2,3,7)	American oatmeal cookies(3)

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