



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW 24CW

Date 08.06-12.06.2026

Salad

Main Meal

Dessert

➤ MON.

Salad bar(2,8)

Three cevapcici(A), served with Djuvec rice and yogurt dip(2,7,8)

Fresh fruit

➤ TUE.

Salad bar(2,8)

Spaghetti(3), served with a fruity tomato sauce(7)
and extra cheese (2)

Homemade
butter milk-lemon-cake(1,2,3)

➤ WED.

Salad bar(2,8)

Breaded fish filet(3,10),
served with potatoes and a mild remoulade sauce(1,2,7)

Fresh fruit

➤ THU.

Salad bar(2,8)

Tuscan eggplant vegetable balls(1,2,3,7)
served with noodles(3) gratinaited in the oven

Cream cheese cream with Strawberries2)

➤ FRI.

Salad bar(2,8)

Build-your-own hot dog(A,B,3,7,8),
served with creamy herb potato salad(1,2,7)

Vanilla semolina pudding served with
apricot sauce(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 · 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 24CW

Date 08.06-12.06.2026

Salad

Vegetarian Main Meal

Dessert

➤ MON.	Salad bar(2,8)	Three lupins vevapcici(3,13),served with djuvec rice and yogurt dip(2,7,8)	Fresh fruit
➤ TUE.	Salad bar(2,8)	Spaghetti(3), served with a fruity tomato sauce(7) and extra cheese (2)	Homemade butter milk-lemon-cake(1,2,3)
➤ WED.	Salad bar(2,8)	Vegetable patty(1,2,3), served with potatoes and a mild remoulade sauce(1,2,7)	Fresh fruit
➤ THU.	Salad bar(2,8)	Tuscan eggplant vegetable balls 1,2,3,7) served with noodles(3) gratinaited in the oven	Cream cheese cream with strawberries(2)
➤ FRI.	Salad bar(2,8)	Build-your-own vegetarian hot dog(3,7,8,9), served with creamy herb potato salad(1,2,7)	Vanilla semolina pudding served with apricot sauce(2,3)

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