



CW

35KW



FRESH REGIONAL CUISINE FROM 
CERTIFIED ORGANIC FARMING
FISH FROM SUSTAINABLE FISHERIES,
 MSC-CERTIFIED.



Date:

24.08-28.08.2026

Salad

Main Meal

Dessert

➤ MON.

Salat bar (2,8)

Italian durum wheat pasta with a creamy Quattro Formaggi sauce (2,3,7)

Fresh fruit

➤ TUE.

Salat bar (2,8)

Five crispy chicken nuggets with creamy mashed potatoes and carrot coins (2,3,7,B)

Cream cheese dessert with berries (2)

➤ WED.

Salat bar (2,8)

Spelt pizza Margherita with crisp vegetable sticks (2,5)

Homemade carrot cake (1,3)

➤ THU.

Salat bar (2,8)

Mild Indian butter chicken with fragrant basmati rice (2,7,8,B)

Fresh fruit

➤ FRI.

Salat bar (2,8)

Classic lasagne al forno with minced beef, Béchamel sauce and a cheese topping (2,3,7,A)

Coconut rice pudding (2)

SUBSTITUTIONS ARE POSSIBLE

Cali's Biocatering Catherine Prisco • Hochheimer Weg 8 • 65719 Hofheim • Tel. 06192.9598431 • Fax 06192.9598432

www.calis-biocatering.de • bestellung@calis-biocatering

A=Beef, B= Poultry, 1=Egg, 2=Milk products, 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

All of our Products are Organic (except Fish). No artificial additives, conservatives, artificial flavoring or taste enhancers are used in our cooking.



DE-ÖKO-006





CW

34KW



FRESH REGIONAL CUISINE FROM
CERTIFIED ORGANIC FARMING
FISH FROM SUSTAINABLE FISHERIES,



Vegetarian

Main Meal

MSC-CERTIFIED.



Date:

24.08-28.08.2026



Salad

Main Meal

Dessert

► MON.

Salat bar (2,8)

Italian durum wheat pasta with a creamy Quattro Formaggi sauce (2,3,7)

Fresh fruit



► TUE.

Salat bar (2,8)

Four crispy veggie nuggets with creamy mashed potatoes
and carrot coins (1,2,3,7,9)

Cream cheese dessert with berries (2)

► WED.

Salat bar (2,8)

Spelt pizza Margherita with crisp vegetable sticks (2,5)

Homemade carrot cake (1,3)



► THU.

Salat bar (2,8)

Homemade Indian butter paneer with fragrant basmati rice (2,7,8)

Fresh fruit

► FRI.

Salat bar (2,8)

Oven-baked carrot lasagne with sunflower mince, Béchamel sauce and a
cheese topping (2,3,7)

Coconut rice pudding (2)



SUBSTITUTIONS ARE POSSIBLE

Cali's Biocatering Catherine Prisco • Hochheimer Weg 8 • 65719 Hofheim • Tel. 06192.9598431 • Fax 06192.9598432

www.calis-biocatering.de • bestellung@calis-biocatering

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

All of our Products are Organic (except Fish). No artificial additives, conservatives, artificial flavoring or taste enhancers are used in our cooking.

DE-ÖKO-006

