



CW

35KW



FRESH REGIONAL CUISINE FROM 100%
CERTIFIED ORGANIC FARMING
FISH FROM SUSTAINABLE FISHERIES,
MSC-CERTIFIED.



Date:

24.08-28.08.2026

Salad

Main Meal

Dessert

► MON.

Salad bar(2,8)

Half-wholegrain spirelli(3), served with
tomato-ricotta sauce(2,7)

Fresh fruit

► TUE.

Salad bar(2,8)

Mini poultry patties(B,3), served with mashed potatoes(2,7)
and braised cucumbers

Vanilla semolina pudding(2,3)

► WED.

Salad bar(2,8)

Creamy broccoli and potato soup(2,7),
served with fresh baguette(3)

Homemade
oven-baked banana bread(1,2,3)

► THU.

Salad bar(2,8)

One build-your-own hot dog(A,B,3,8),
served with croquettes

Fresh fruit

► FRI.

Salad bar(2,8)

Breaded fish fillet(3,10), served with potatoes
and remoulade(1,8)

Stracciatella quark dessert(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





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.

Salad bar(2,8)

Half-wholegrain spirelli(3), served with
tomato-ricotta sauce(2,7)

Fresh fruit

➤ TUE.

Salad bar(2,8)

Mini spelt pattys(1,2,3), served with mashed potatoes(2,7)
and braised cucumbers

Vanilla semolina pudding(2,3)

➤ WED.

Salad bar(2,8)

Creamy broccoli and potato soup(2,7),
served with fresh baguette(3)

Homemade
oven-baked banana bread(1,2,3)

➤ THU.

Salad bar(2,8)

One build-your-own veggie dog(3,8,9),
served with croquettes

Fresh fruit

➤ FRI.

Salad bar(2,8)

Vegetarian schnitzel(1,3,8,9), served with potatoes
and remoulade(1,8)

Stracciatella quark dessert(2)



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