



FRESH REGIONAL CUISINE FROM   
 CERTIFIED ORGANIC FARMING 



CW 50 CW

Date 11.12-15.12.2023

### Salad

### Main Meal

### Dessert

<p>➤ <b>MON.</b>          Apple-carrot-salad(8)</p>	<p>Fish ragout with hake fillet and sliced leek(2,10), served with Basmati rice</p>	<p>Fresh fruit</p>
<p>➤ <b>TUE.</b>          Mixed salad with iceberg, bell pepper and sweet corn(8)</p>	<p>Noodles, served with a tomato-basil sauce, cheese extra(2)</p>	<p>Plum sauce with vanilla cream(2)</p>
<p>➤ <b>WED.</b></p>	<p>Two mini Chicken Schnitzel, breaded (1,B), served with mashed potatoes(2) and peas and carrots</p>	<p>Fresh fruit</p>
<p>➤ <b>THU.</b></p>	<p>Potato cream soup with frankfurters(B,7,8), served with french bread(3)</p>	<p>One pancake(1,2,3), with apple sauce</p>
<p>➤ <b>FRI.</b>          Cucumber salad with sour cream dressing(2,8)</p>	<p>Chili sin Carne with sunflower mince , served with Parboiled rice</p>	<p>Homemade chocolate pudding(2)</p>

Substitutions are possible  
 Cali's Biocatering Catherine Prisco · Hochheimer Weg 8 · 65719 Hofheim · Tel. 06192.9598431 · Fax 06192.9598432  
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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

➤ MON. Apple-carrot-salad(8)	Sliced tofu in a vegetable cream sauce(2,9), served with Basmati rice	Fresh fruit
➤ TUE. Mixed salad with iceberg, bell pepper and sweet corn(8)	Noodles, served with a tomato-basil sauce, cheese extra(2)	Plum sauce with vanilla cream(2)
➤ WED.	One vegetarian Schnitzel, breaded(1,3), served with mashed potatoes(2) and peas and carrots	Fresh fruit
➤ THU.	Potato cream soup with vegetarian frankfurters(3,7,9), served with french bread(3)	One pancake(1,2,3), with apple sauce
➤ FRI. Cucumber salad with sour cream dressing(2,8)	Chili sin Carne with sunflower mince , served with Parboiled rice	Homemade chocolate pudding(2)

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