



CW 4CW

FRESH REGIONAL CUISINE FROM   
CERTIFIED ORGANIC FARMING 



Date 22.01.-26.01.2024

## Salad

## Main Meal

## Dessert

➤ MON.

Mixed salad with homemade caesar-dressing(2,8)

Tortellini(3), served with a tomato-cream sauce(2)

Fresh fruit

➤ TUE.

Goulash(A), served with potato dumpling and red cabbage

Cheesecake-semolina pudding(2,3)

➤ WED.

Cucumber salad(8)

Noodles(3), served with a three-cheese sauce(2,3)

Fresh fruit

➤ THU.

One hot dog to put together yourself(A,B,3,7,8), served with croquettes

Vanilla yogurt(2) with crunchy(3)

➤ FRI.

Apple-carrot-salad(8)

Italien poultry meat balls in a tomato sauce(B,2,3), served with rice

Chocolate rice waffles(2)

SUBSTITUTIONS ARE POSSIBLE  
**Calis's Biocatering Catherine Prisco** • Hochheimer Weg 8 • 65719 Hofheim • Tel. 06192.9598431 • Fax 06192.9598432  
[www.calis-biocatering.de](http://www.calis-biocatering.de) • [bestellung@calis-biocatering](mailto: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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Date 22.01.-26.01.2024

## Salad

## Vegetarian Main Meal

## Dessert

➤ MON.

Mixed salad with homemade  
caesar-dressing(2,8)

Tortellini(3), served with a tomato-cream sauce(2)

Fresh fruit

➤ TUE.

Vegetarian goulash(3,9), served with potato dumplings and red cabbage

Cheesecake-semolina pudding(2,3)

➤ WED.

Cucumber salad(8)

Noodles(3), served with a three-cheese sauce(2,3)

Fresh fruit

➤ THU.

One veggie hot dog to put together yourself(3,9),  
served with croquettes

Vanilla yogurt(2) with crunchy(3)

➤ FRI.

Apple-carrot-salad(8)

Italian vegetable balls in a tomato sauce(2,3), served with rice

Chocolate rice waffles(2)

SUBSTITUTIONS ARE POSSIBLE

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