



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW CW 12

Date 17.03-21.03.2025

Salad

Main Meal

Dessert

➤ MON.	Apple-carrot-salad(8)	Fresh tortellini with vegetables(3), served with a zucchini-cream cheese-sauce(2,3,7)	Fresh fruit
➤ TUE.		One beef patty(A,1,3), served with potatoes and kohlrabi-cream-vegetables(2,7)	Homemade chocolate pudding(2)
➤ WED.	Rainbow salad with bell pepper, carrots and sweet corn(8)	Whole grain noodles(3), served with a tomato-ricotta sauce(2)	Fresh fruit
➤ THU.	Cucumber salad(8)	Chicken Tikka Masala(B,2,8), served with Basmati rice	Whole grain spelt waffles(1,2,3)
➤ FRI.		One hot dog to put together yourself(A,B,3,8), served with croquettes	Vanilla yogurt(2) with Crunchy(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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Salad

Vegetarian Main Meal

Dessert

➤ MON.	Apple-carrot-salad(8)	Fresh tortellini with vegetables(3), served with a zucchini-cream cheese-sauce(2,3,7)	Fresh fruit
➤ TUE.		One spelt patty(1,2,3,7), served with potatoes and kohlrabi-cream-vegetables(2,7)	Homemade chocolate pudding(2)
➤ WED.	Rainbow salad with bell pepper, carrots and sweet corn(8)	Whole grain noodles(3), served with a tomato-ricotta sauce(2)	Fresh fruit
➤ THU.	Cucumber salad(8)	Vegetable Tikka Masala with homemade paneer(2,7,8), served with Basmati rice	Whole grain spelt waffles(1,2,3)
➤ FRI.		One veggie dog to put together yourself(3,8,9), served with croquettes	Vanilla yogurt(2) with Crunchy(3)

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