



CW

CW 25

FRESH REGIONAL CUISINE FROM  
CERTIFIED ORGANIC FARMING



Date

16.06-20.06.2025



## Salad

## Main Meal

## Dessert

➤ MON.

Cucumber salad  
with fresh chives(8)

Noodles(3), served with a original italian bolognese(A,7),  
extra cheese(2)

Fresh fruit

➤ TUE.

**Menu 1:** Mashed potatoes(2,7), served with carrots(7) with parsly  
and one frankfurter(B,7) or  
**Menu 2:** One hot dog(A,B,7) to put together yourself (3),  
served with a small portion croquettes

Homemade chocolate pudding(2)

➤ WED.

Oven-fresh vegetarian lasagne with zucchini  
and gratinated with gouda(2,3,7)

Strawberry-mascarpone-cream(2)

➤ THU.

**Fronleicham**  
**Happy holiday**

➤ FRI.

**Closed**  
**Happy holiday**

SUBSTITUTIONS ARE POSSIBLE  
Cali'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





FRESH REGIONAL CUISINE FROM   
CERTIFIED ORGANIC FARMING 



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Date

16.06-20.06.2025

## Salad

## Vegetarian Main Meal

## Dessert

➤ MON.

Cucumber salad  
with fresh chives(8)

Noodles, served with a hidden vegetables sauce(2,7)  
and extra cheese(2)

Fresh fruit

➤ TUE.

**Menu 1:** Mashed potatoes(2,7), served with carrots(7) with parsley  
and one vegetarian frankfurter(3,8,9) or  
**Menu 2:** One veggie dog(3,8,9) to put together yourself(3),  
served with a small portion croquettes

Homemade chocolate pudding(2)

➤ WED.

Oven-fresh vegetarian lasagne with zucchini  
and gratinated with gouda(2,3,7)

Strawberry-mascarpone-cream(2)

➤ THU.

**Fronleicham**  
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