



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW

CW 27

Date

30.06-04.07.2025

Salad

Main Meal

Dessert

➤ MON.

Bell pepper-sweet corn salad with sour cream(2,8) 

Parmesan cheese wheel pasta(2,3), freshly served in the lunchroom

Fresh fruit

➤ TUE.

Cabbage salad(8)

Three Cevapcici(A,7), served with baked potatoes and a mild tzatziki(2,8)

Semolina pudding(2,3)

➤ WED.

Cucumber salad with fresh chives(8)

Vegetable curry with homemade paneer(2,7) and chickpeas, served with Basmati rice 

Quark dessert(2)

➤ THU.

Rainbow salad with carrots and raddish(8)

Four Meat balls "Tuscan Art"(A,B,3,7), served with noodles(3)

Fresh fruit

➤ FRI.

Dinkel Pizza Magharita(2,5)

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





FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING 



CW

CW 27

Date

30.06-04.07.2025

Salad

Vegetarian Main Meal

Dessert

➤ MON.

Bell pepper-sweet corn salad with sour cream(2,8) 

Parmesan cheese wheel pasta(2,3), freshly served in the lunchroom

Fresh fruit

➤ TUE.

Cabbage salad(8)

Two quinoa pattys, served with baked potatoes and a mild tzatziki(2,8)

Semolina pudding(2,3)

➤ WED.

Cucumber salad with fresh chives(8)

Vegetable curry with homemade paneer(2,7) and chickpeas, served with Basmati rice

Quark dessert(2)

➤ THU.

Rainbow salad with carrots and raddish(8)

Two vegetarian meatballs "Tuscan Art"(1,2,3,7,9), served with noodles(3)

Fresh fruit

➤ FRI.

Dinkel Pizza Magharita(2,5)

Vanilla yogurt(2) with crunchy(3) 

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