



FRESH REGIONAL CUISINE FROM   
CERTIFIED ORGANIC FARMING 



CW

CW 29

Date

14.07-18.07.2025

## Salad

## Main Meal

## Dessert

➤ MON.

Cucumber salad with fresh yogurt-dressing(2,8)

Chili con carne with beef, Kidney beans, bell pepper and sweet corn(A,7), served with rice

Fresh fruit

➤ TUE.

Rainbow salad with bell pepper and sweet corn(8)

Whole grain noodles(3), served with a tomato-pesto-sauce(2,7), chesse extra(2)

Homemade chocolate pudding(2)

➤ WED.

Vegetable Sticks

Curry sausage(A,B,7,8), served with homemade potato wedges(7)

Fresh fruit

➤ THU.

Zucchini-carrot-cream-sauce with fresh parsly(2,7), served with french brea(3)

One pancake(1,2,3), served with apple sauce

➤ FRI.

Spoon salad with tomatoes, bell pepper, cucumber and lime juice(8)

Jiacheng-chicken(creamed chicken meal with mediterian taste)(B,2,7), served with fresh swabian noodles(1,3)

Lemon cream(2)

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.

Cucumber salad with fresh  
yogurt-dressing(2,8)

Chili sin carne with sunflower mince meat, Kidney beans, bell pepper and  
sweet corn(7), served with rice

Fresh fruit

➤ TUE.

Rainbow salad with bell  
pepper and sweet corn(8)

Whole grain noodles(3), served with a tomato-pesto-sauce(2,7),  
chesse extra(2)

Homemade chocolate pudding(2)

➤ WED.

Vegetable Sticks

Vegetarian curry sausage(3,7,8,9),  
servfed with homemade wedges(7)

Fresh fruit

➤ THU.

Zucchini-carrot-cream-sauce with fresh parsly(2,7),  
served with french brea(3)

One pancake(1,2,3),  
served with apple sauce

➤ FRI.

Spoon salad with tomatoes,  
bell pepper, cucumber and  
lime juice(8)

Jiacheng-halloumi(creamed Halloumi with mediterian taste)(2,7),  
with fresh swabian noodles(1,3)

Lemon cream(2)

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