



FRESH REGIONAL CUISINE FROM 
CERTIFIED ORGANIC FARMING 



CW

CW 30

Date

21.07-25.07.2025

Salad

Main Meal

Dessert

➤ MON.

Rainbow salad with iceberg lettuce, tomatoes and cucumber(8)

Whole grain noodles(3), served with a vegetable cream sauce(2,7) and extra Parmesan(2)

Fresh fruit

➤ TUE.

Cucumber salad with fresh chives(8)

Turkey schnitzel in a carrot-coco nut-cream(B,2), served with Basmati rice

Homemade lemon cake(1,2,3)

➤ WED.

One gratinaited potato noodles(Schupfnudeln) with turkey ham and spinach(1,2,3,B)

Fresh cream cheese dessert with berries(2)

➤ THU.

Apple-carrot-salad(8)

Boueff Stroganoff(A,2,7), served with mashed potaoes(2,7)

Fresh fruit

➤ FRI.

Summer-Melonen-salad with cucumber, basil and lemon juice

Lasagne al forno with sunflower mine meat and Bechamel sauce(2,3,7)

Straciatella-quark-dessert(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





FRESH REGIONAL CUISINE FROM 
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CW

CW 30

Date

21.07-25.07.2025

Salad

Vegetarian Main Meal

Dessert

➤ MON.

Rainbow salad with iceberg lettuce, tomatoes and cucumber(8)

Whole grain noodles(3), served with a vegetable cream sauce(2,7) and extra Parmesan(2)

Fresh fruit

➤ TUE.

Cucumber salad with fresh chives(8)

Vegetarian schnitzel in a carrot-coco nut-cream(2,3,9), served with Basmati rice

Homemade lemon cake(1,2,3)

➤ WED.

One gratinaited poatato noodles(Schupfnudeln) with smoked tofu and spinach(1,2,3,9)

Fresh cream cheese dessert with berries(2)

➤ THU.

Apple-carrot-salad(8)

Vegetarian "Boueff" Stroganoff(3,9,7), served with mashed potaoes(2,7)

Fresh fruit

➤ FRI.

Summer-Melonen-salad with cucumber, basil and lemon juice

Lasagne al forno with sunflower mine meat and Bechamel sauce(2,3,7)

Straciatella-quark-dessert(2)

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