



CW

CW 43

FRESH REGIONAL CUISINE FROM 
CERTIFIED ORGANIC FARMING 



Date

20.10-24.10.2025



Salad

Main Meal

Dessert

➤ MON.

Cucumber salad with fresh chives(8)

Thai chicken curry with carrots and bell pepper(2,7,8,B), served with Basmati rice

Fresh fruit

➤ TUE.

Mixed leaf salad with cabbage, red cabbage and carrots(8)

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

Semolina pudding with sugar and cinnamon(3,2)

➤ WED.

Hungarian goulash(A), served with potato dumplings and red cabbage(7)

Fresh fruit

➤ THU.

Pumpkin cream soup with three types of pumpkin with potato cubes(2,7), served with french bread(3)

Homemade apple cake(1,3)

➤ FRI.

Rainbow salad with bell pepper and sweet corn(8)

One potato gratin, gratinated with Cheddar and Gouda(2,7)

Banana quark dessert with chocolate splits(2)

SUBSTITUTIONS ARE POSSIBLE

Cali'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 products, 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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FRESH REGIONAL CUISINE FROM 
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Date

20.10-24.10.2025

**Salad****Vegetarian
Main Meal****Dessert**➤ **MON.**Cucumber salad with fresh
chives(8)Thai vegetable curry with carrots and bell pepper(2,7,8,9),
served with Basmati rice

Fresh fruit

➤ **TUE.**Mixed leaf salad
with cabbage,
red cabbage and carrots(8)Whole grain noodles(3), served with a vegetable cream sauce(2,7),
cheese extra(2)Semolina pudding
with sugar and cinnamon(3,2)➤ **WED.**Vegetarian goulash with sunflower chunks, served with potato dumplings and
red cabbage(7)

Fresh fruit

➤ **THU.**Pumpkin cream soup with three types of pumpkin with potato cubes(2,7),
served with french bread(3)

Homemade apple cake(1,3)

➤ **FRI.**Rainbow salad with
bell pepper and sweet corn(8)

One potato gratin, gratinated with Cheddar and Gouda(2,7)

Banana quark dessert with chocolate
splits(2)

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