



CW

CW 50

FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING



Date

08.12-12.12.2025



Salad

Main Meal

Dessert

➤ MON.

Rainbow salad with bell
pepper and sweet corn(8)

Show cooking

Noodles(3) from the Parmesan wheel (2),
freshly prepared in the mensa

Straciatella quark dessert(2)

➤ TUE.

Coleslaw with celery,
white cabbage and
carrots(1,8)

Menu 1: Köttbullar(swedish meatballs) in a white sauce(1,2,3,A),
served with mashed potatoes(2,7) or

Menu 2: Chicken gyros(B,7), served with a pita bread(3,11)
and mild tzatziki (2,7,8)

Fresh fruit

➤ WED.

Broccoli-cheddar soup with potato-gnocchi(1,2,3),
served with french bread(3)

Orange-gingerbread-pudding(2)

➤ THU.

Cucumber salad(8)

Chicken Tikka Masala(2,B,7,8), served with Basmati rice

Fresh fruit

➤ FRI.

Creamy spinach(2,7), served with potatoes and
one breaded fish fillet(3,10)

Homemade cake(1,2,3)

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





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FRESH REGIONAL CUISINE FROM 
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Date

08.12-12.12.2025

**Salad****Vegetarian
Main Meal****Dessert**

➤ MON.

Rainbow salad with bell pepper and sweet corn(8)

Show cookingNoodles(3) from the Parmesan wheel (2),
freshly prepared in the mensa

Straciatella quark dessert(2)

➤ TUE.

Coleslaw with celery,
white cabbage and
carrots(1,8)**Menu 1:** Vegetarian Köttbullar(swedish balls) in a white
sauce(2,3,6),

served with mashed potatoes(2,7) or

Menu 2: Seitan qvros(3.5.7). with a pita bread(3.11)

Fresh fruit

➤ WED.

Broccoli-cheddar soup with potato-gnocchi(1,2,3),
served with french bread(3)

Orange-gingerbread-pudding(2)

➤ THU.

Cucumber salad(8)

Paneer(home made)Tikka Masala(2,B,7,8), served with Basmati rice

Fresh fruit

➤ FRI.

Creamy spinach(2,7), served with potatoes and
one vegetable schnitzel(1,2,3)

Homemade cake(1,2,3)

SUBSTITUTIONS ARE POSSIBLE

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