



CW 29CW

FRESH REGIONAL CUISINE FROM
CERTIFIED ORGANIC FARMING



Date 13.07-17.07.2026



Salad

Main Meal

Dessert

➤ MON.

Rainbow salad
with cucumber, tomatoes
and bell pepper(8)

Whole grain noodles(3) with a homemade tomato-ricotta-sauce(2,7)

Fresh fruit

➤ TUE.

Mini poultry patties (1,3), served with mashed potatoes (2,7) and mild glazed carrots

Spaghetti Ice Cream-Inspired
Dessert(2)

➤ WED.

Vegetable sticks

Puff pastry pizza with tomato, mozzarella,
sweetcorn and bell peppers(2,3)

Fresh fruit

➤ THU.

Cucumber salad
with fresh chives(8)

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

Vanilla-semolina-spelt-pudding(2,5)

➤ FRI.

Breaded fish fillet(3,10) with potatoes
and homemade sour cream dip(2,7)

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





FRESH REGIONAL CUISINE FROM 
CERTIFIED ORGANIC FARMING 



CW

29CW

Date

13.07-17.07.2026

Salad

Vegetarian Main Meal

Dessert

➤ MON.

Rainbow salad
with cucumber, tomatoes
and bell pepper(8)

Whole grain noodles(3) with a homemade tomato-ricotta-sauce(2,7)

Fresh fruit

➤ TUE.

Homemade spelt-patties(1,2,3,5),
served with mashed potatoes(2,7) and mild glazed carrots

Spaghetti Ice Cream-Inspired
Dessert(2)

➤ WED.

Vegetable sticks

Puff pastry pizza with tomato, mozzarella,
sweetcorn and bell peppers(2,3)

Fresh fruit

➤ THU.

Cucumber salad
with fresh chives(8)

Thai Gemüsecurry mit Tofu Möhren und Paprika(2,7,8,9),
dazu Basmati Reis

Vanilla-semolina-spelt-pudding(2,5)

➤ FRI.

Vegetable patty(1,2,3,7)with potatoes
and homemade sour cream dip(2,7)

Homemade cake(1,2,3)

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