



CW

35KW



FRESH REGIONAL CUISINE FROM 
 CERTIFIED ORGANIC FARMING
 FISH FROM SUSTAINABLE FISHERIES,
 MSC-CERTIFIED.



Date:

24.08-28.08.2026

Salad

Main Meal

Dessert

➤ MON.

Sweet corn salad
with yoghurt dressing(2,8)Half-wholegrain spirelli(3), served with
spinach-ricotta sauce(2,7)

Fresh fruit

➤ TUE.

Beef shashlik stew(A), served with potatoes
and cucumber salad(8)

Vanilla semolina pudding(2,3)

➤ WED.

Creamy German potato noodles(1,2,3) with tomato and cheese
sauce(2,7), served with vegetable sticksHomemade
oven-baked banana bread(1,2,3)

➤ THU.

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

Nido: ~~Chicken~~ in a creamy vegetable sauce(B,2,7), served with
basmati rice or
School: One build-your-own hot dog(A,B,3,8),
served with croquettes

Fresh fruit

➤ FRI.

Cucumber salad(8)

Breaded fish fillet(3,10), served with potatoes
and remoulade(1,8)

Stracciatella quark dessert(2)



UBSTITUTIONS 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

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

All of our Products are Organic (except Fish). No artificial additives, conservatives, artificial flavoring or taste enhancers are used in our cooking.

DE-ÖKO-006





CW

34KW



FRESH REGIONAL CUISINE FROM
CERTIFIED ORGANIC FARMING
FISH FROM SUSTAINABLE FISHERIES,



Vegetarian

Main Meal

MSC-CERTIFIED.



Date:

24.08-28.08.2026

Salad

Main Meal

Dessert

➤ MON.

Sweet corn salad
with yoghurt dressing(2,8)

Half-wholegrain spirelli(3), served with
spinach-ricotta sauce(2,7)

Fresh fruit

➤ TUE.

Vegetable shashlik stew with seitan(3,5,7), served with potatoes and
cucumber salad(8)

Vanilla semolina pudding(2,3)

➤ WED.

Creamy German potato noodles(1,2,3) with tomato and cheese
sauce(2,7), served with vegetable sticks

Homemade
oven-baked banana bread(1,2,3)

➤ THU.

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

Nido: Halloumi in a creamy vegetable sauce(B,2,7),
served with basmati rice or
School: One build-your-own veggie dog(3,8,9),
served with croquettes

Fresh fruit

➤ FRI.

Cucumber salad(8)

Vegetarian schnitzel(1,3,8,9), served with potatoes
and remoulade(1,8)

Stracciatella quark dessert(2)



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