



children's cuisine

	Monday	Tuesday	Wednesday	Thursday	Friday
D	19 July 2021	20 July 2021	21 July 2021	22 July 2021	23 July 2021
<b>side dish</b>	cous cous spelt	six-rowed barley Borlotti beans	polenta chick peas	potatoes with rosemary red lentils	longcorn rice yellow peas
fixings					
<b>vegetable</b>	cohrabi romanesco	cauliflower beetroot Aceto	yellow carrots green beans	broccoli leek	carrots zucchini
fixings					
<b>main course</b>	MSC fresh filets of cod fish Iceland	no bones chicken leg steaks Senf	○ Feta cheese soufflé eggs cream	○ cellery Waldorf aplles milk butter	beef ragout Tomatenmark
fixings					

NATURALLY

CONSIIOUS

TO SUPPORT

Three times a day we offer the kids fresh fruits and fresh raw vegetables

Scheme of the changing offers - weekly (cw)

	M	T	W	T	F	
cw A	green	red	blue	orange	yellow	egg / cheese
cw B	yellow	green	red	blue	orange	chicken
cw C	orange	yellow	green	red	blue	fish
cw D	blue	orange	yellow	green	red	meat
cw E	red	blue	orange	yellow	green	veggie

**With us everything  
is always fresh cooked.**

We are happy to provide more informations about possible allergens.

Declaration  
Specification  
Allergen

Always Swiss meat, Swiss chicken, fresh fish only from the european area, fresh vegetables except spinach  
Everything gluten-free except the natural cereal products, spice blends and sauces are home cooked and free of additives, NO Convenience Food  
Lactose (milk, butter, cream) = ○, we cook with eggs for the soufflés, cellery and cream in all sauces, mustard to marinade meat and chicken