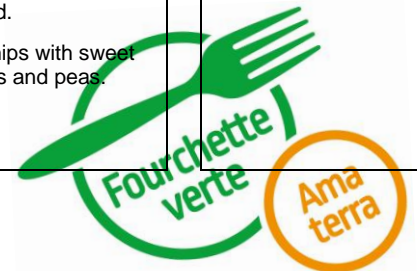




## Menu Plan Bruderholz – September 2024

| Week 36   | Week 37   | Week 38  | Week 39  | Week 40   |
|---|---|--|--|---|
| <p><b>Monday (02.09.24)</b></p> <p>Spinach and mushroom salad.</p> <p>Vegetarian Shepards Pie.</p>  | <p><b>Monday (09.09.24)</b></p> <p><b>Ginger and cucumber salad.</b></p> <p><b>Varanga (Shredded Beef) with quinoa and vegetables.</b></p>          | <p><b>Monday (16.09.24)</b></p> <p>Green salad with veggie chicken and croutons.</p> <p>Whole wheat pasta carbonara.</p>                     | <p><b>Monday (23.09.24)</b></p> <p>Roasted beets, feta cheese and walnuts salad.</p> <p>Fried rice with tofu and vegetables.</p>                                     | <p><b>Monday (30.09.24)</b></p> <p>Cobbs's salad.</p> <p>Vegetarian meatball with boiled potatoes, vegetables and creamy lemon sauce.</p> |
| <p><b>Tuesday (03.09.24)</b></p> <p>Egg and Swiss cheese and edamame salad.</p> <p>Whole wheat pasta Napoletana.</p>                          | <p><b>Tuesday (10.09.24)</b></p> <p>Pear and poppy seeds salad.</p> <p>Honey garlic glazed salmon with potato puree and vegetables.</p>             | <p><b>Tuesday (17.09.24)</b></p> <p>Farmers salad.</p> <p>Stuffed zucchini with soya mince and curry sauce.</p>                              | <p><b>Tuesday (24.09.24)</b></p> <p><b>Vegetable sticks with cheese dip.</b></p> <p><b>Akoho Sy Arobina, traditional Malagasy chicken with smushed potatoes.</b></p> | <p><b>Tuesday (01.10.24)</b></p>  |
| <p><b>Wednesday (04.09.24)</b></p> <p><b>Tomato and avocado salad.</b></p> <p><b>Akoho sy Voanio, Malagasy coconut chicken with rice.</b></p> | <p><b>Wednesday (11.09.24)</b></p> <p>Watermelon and feta cheese salad.</p> <p>Sweet potato curry, with chickpeas, vegetables and basmati rice.</p> | <p><b>Wednesday (18.09.24)</b></p> <p>Broccoli salad.</p> <p>Ratatouille with white beans and bulgur.</p>                                    | <p><b>Wednesday (25.09.24)</b></p> <p>Gypsy salad.</p> <p>Whole wheat pasta primavera.</p>   | <p><b>Wednesday (02.10.24)</b></p>  |
| <p><b>Thursday (05.09.24)</b></p> <p>Apple and corn salad.</p> <p>Tofu Pad Thai.</p>  | <p><b>Thursday (12.09.24)</b></p> <p>Chopped vegetable and lentil salad.</p> <p>Spinach and ricotta lasagna.</p>                                    | <p><b>Thursday (19.09.24)</b></p> <p><b>Mango salad.</b></p> <p><b>Romazava, a beef recipe from Madagascar served with baked potato.</b></p> | <p><b>Thursday (26.09.24)</b></p> <p>Greek chickpea salad.</p> <p>Vegetarian soja ragout with mushroom and creamy sauce, served with rice noodles.</p>               | <p><b>Thursday (03.10.24)</b></p>   |
| <p><b>Friday (06.09.24)</b></p> <p>Mixed green salad.</p> <p>Californian omelet with oregano potatoes.</p>                                    | <p><b>Friday (13.09.24)</b></p> <p><b>Ylaa closed</b></p>   | <p><b>Friday (20.09.24)</b></p> <p>Quinoa and tomato salad.</p> <p>Poutine with eggs, Canadian street food.</p>                              | <p><b>Friday (27.09.24)</b></p> <p>Greek salad.</p> <p>Fish and chips with sweet potato chips and peas.</p>  | <p><b>Friday (04.10.24)</b></p>   |



**Specialties according to the pedagogical theme of the month: Madagascar.**

Deviations are declared in the daily menu Seasonal fruit and vegetables: Coop, Prodega and veal: CH, regional

Meat origin: Chicken, lamb and pork: CH; Beef