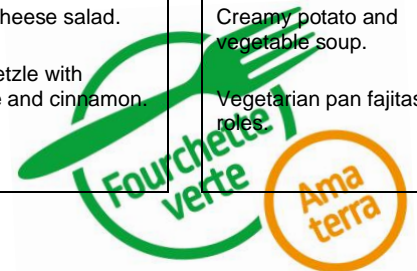




Menu Plan Bruderholz – October 2024

Week 40	Week 41	Week 42	Week 43	Week 44
<p>Monday (30.09.24)</p>	<p>Monday (07.10.24)</p> <p>Green salad with garlicky croutons.</p> <p>Sweet and sour tofu with basmati rice and broccoli.</p>	<p>Monday (14.10.24)</p> <p>Caesars chicken salad.</p> <p>Whole wheat pasta Mafioso.</p>	<p>Monday (21.10.24)</p> <p>Broccoli soup.</p> <p>General Cho's Tofu with vegetables and rice noodles.</p>	<p>Monday (28.10.24)</p> <p>German coleslaw salad,</p> <p>Hunter's schnitzel with boiled potatoes, vegetables and gravy.</p>
<p>Tuesday (01.10.24)</p> <p>Bavarian chopped salad.</p> <p>Chicken breaded schnitzel with spaetzle.</p>	<p>Tuesday (08.10.24)</p> <p>Beetroot salad.</p> <p>Whole wheat pasta with lentil Bolognese.</p>	<p>Tuesday (15.10.24)</p> <p>Roasted vegetable salad.</p> <p>Veggie Loco Moco with Jasmine rice.</p>	<p>Tuesday (22.10.24)</p> <p>Mediterranean chickpea and feta cheese salad.</p> <p>Tortellini with pumpkin, brown butter and sage.</p>	<p>Tuesday (29.10.24)</p> <p>Swiss mushroom soup.</p> <p>Alpine Macaroni served with applesauce.</p>
<p>Wednesday (02.10.24)</p> <p>Fresh green salad with eggs and Swiss cheese.</p> <p>Whole wheat pasta Cinque Pi.</p>	<p>Wednesday (09.10.24)</p> <p>Cucumber salad.</p> <p>Chicken Cordon Bleu with mashed potatoes and vegetables.</p>	<p>Wednesday (16.10.24)</p> <p>Vegetable sticks with tzatziki.</p> <p>Garlicky lemon tilapia fish with mashed potatoes.</p>	<p>Wednesday (23.10.24)</p> <p>Tomato soup.</p> <p>Veggie Chili con Carne with herbed rice.</p>	<p>Wednesday (30.10.24)</p> <p>Mixed salad.</p> <p>Baked Rosti with vegetables, eggs and cheese.</p>
<p>Thursday (03.10.24)</p> <p>Rucola, tomato and mozzarella insalata.</p> <p>Falafel with yogurt sauce, bulgur and glazed carrots</p>	<p>Thursday (10.10.24)</p> <p>Corn salad.</p> <p>Whole wheat penne with soya chunks in tomato sauce.</p>	<p>Thursday (17.10.24)</p> <p>Pumpkin soup.</p> <p>Dinky winky stroganoff with spaetzle and vegetables.</p>	<p>Thursday (24.10.24)</p> <p>German Farmers salad.</p> <p>Veal sausages with curry sauce, mashed potatoes and vegetables.</p>	<p>Thursday (31.10.24)</p> <p>Mediterranean white bean salad.</p> <p>Leek and parmesan risotto.</p>
<p>Friday (04.10.24)</p> <p>Thai carrot soup.</p> <p>Vegetarian gnocchi with Quorn chunks.</p>	<p>Friday (11.10.24)</p> <p>Fresh green salad.</p> <p>American hot dogs.</p>	<p>Friday (18.10.24)</p> <p>Lamb's lettuce salad.</p> <p>Beef rolls with finger noodles and vegetables.</p>	<p>Friday (25.10.24)</p> <p>Eggs and cheese salad.</p> <p>Baked spaetzle with applesauce and cinnamon.</p>	<p>Friday (01.11.24)</p> <p>Creamy potato and vegetable soup.</p> <p>Vegetarian pan fajitas roles.</p>



Specialties according to the pedagogical theme of the month: Germany.

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