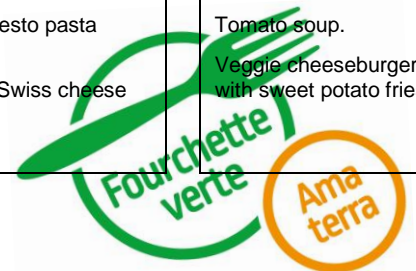




## Menu Plan Bruderholz – January 2025

Week 01	Week 02	Week 03	Week 04	Week 05
<p><b>Monday (30.12.24)</b></p> <p><b>Holidays Kita Closed</b></p>	<p><b>Monday (06.01.25)</b></p> <p>Creamy vegetable soup. Vegetarian chili con carne with herb rice.</p>	<p><b>Monday (13.01.25)</b></p> <p>Sweet corn, egg and tomato salad.  Pasta Mista al Forno.</p>	<p><b>Monday (20.01.25)</b></p> <p>Creamy vegetable soup. Zürich Geschnetzeltes with spaetzle and vegetables.</p>	<p><b>Monday (27.01.25)</b></p> <p>Swiss bread soup.  Veggie sausages with rosti and onion sauce.</p>
<p><b>Tuesday (31.12.24)</b></p> <p><b>Holidays Kita Closed</b></p>	<p><b>Tuesday (07.01.25)</b></p> <p><b>Broccoli salad with cranberry beans, and feta.</b>  <b>Alpine Macaroni with applesauce.</b></p>	<p><b>Tuesday (14.01.25)</b></p> <p>Roasted cauliflower and halloumi salad.  Soya chunks and vegetables stir fry with rice noodles.</p>	<p><b>Tuesday (21.01.25)</b></p> <p>Creamy pumpkin soup. Steamed cauliflower with breadcrumbs, white beans, tomato sauce and basmati rice.</p>	<p><b>Tuesday (28.01.25)</b></p> <p><b>Lentil, goat cheese and couscous salad.</b>  <b>Hörnli Gehacktes with applesauce.</b></p>
<p><b>Wednesday (01.01.25)</b></p> <p><b>Holidays Kita Closed</b></p>	<p><b>Wednesday (08.01.25)</b></p> <p>Leek and potato soup.  Ebly Risotto with tomato sauce, vegetables and Quorn chunks.</p>	<p><b>Wednesday (15.01.25)</b></p> <p><b>Creamy carrot soup.</b> <b>Roasted lamb leg with fingerling potatoes and leeks.</b></p>	<p><b>Wednesday (22.01.25)</b></p> <p><b>Iceberg, carrots and apple salad.</b>  <b>Salmon Basel Art with mashed potatoes and seasonal vegetables.</b></p>	<p><b>Wednesday (29.01.25)</b></p> <p>Minestrone soup. Sweet potatoes and tofu curry, with Asian vegetables and basmati rice.</p>
<p><b>Thursday (02.01.25)</b></p> <p>Fresh green salad with sweetcorn.  Ground beef and cheese Lasagna.</p>	<p><b>Thursday (09.01.25)</b></p> <p>Asian egg drop soup. Tofu curry with ramen noodles and Asian vegetables.</p>	<p><b>Thursday (16.01.25)</b></p> <p>Alphabet soup. Old fashioned cabbage casserole with rice and Quorn.</p>	<p><b>Thursday (23.01.25)</b></p> <p>Green salad with avocado and pumpkin seeds.  Whole wheat pasta Carbonara.</p>	<p><b>Thursday (30.01.25)</b></p> <p>Spinach, sun dried tomato and croutons salad.  Chicken skewers with rice and steamed broccoli.</p>
<p><b>Friday (03.01.25)</b></p> <p>Fresh green salad with tomato and croutons.  Fish and chips with peas.</p>	<p><b>Friday (10.01.25)</b></p> <p>Potato salad.  American Hot Dogs with crispy onion and cornichons.</p>	<p><b>Friday (17.01.25)</b></p> <p>Greek salad.  Vegetarian Shepherd's pie.</p>	<p><b>Friday (24.01.25)</b></p> <p>Tuna and pesto pasta salad.  Traditional Swiss cheese pies.</p>	<p><b>Friday (31.01.25)</b></p> <p>Tomato soup. Veggie cheeseburgers with sweet potato fries.</p>



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

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