



Menu Plan Bruderholz – April 2025

Week 14	Week 15	Week 16	Week 17	Week 18
Monday (31.03.25)	Monday (07.04.25)	Monday (14.04.25)	Monday (21.04.25)	Monday (28.03.25)
Greek salad. Grilled halloumi cheese	Dutch salad with corn, beetroot, and tomatoes.	Veggie Ceasars salad. Whole wheat broccoli		Asparagus and peas salad.
with orzo pasta and lemon sauce.	Stamppot with sausages.	pasta.	Kita Closed	Orzotto with soya mince, vegetables, and tomato sauce.
Tuesday (01.04.25)	Tuesday (08.04.25)	Tuesday (15.04.25)	Tuesday (22.04.25)	Tuesday (29.04.25)
Farro salad.	Eggs, edamame, gruyere	Roasted vegetable salad.	Taco salad.	Green salad.
Chicken cacciatore with rice and vegetables.	cheese and crouton salad. Whole wheat pasta ramsons pesto.	Soja chunks stroganoff with mashed potatoes and vegetables.	Coconut tofu stew with jasmine rice and Asian vegetables.	Salmon with wild garlic crust, bulgur, and vegetables.
Wednesday (02.04.25) Tomatoes and asparagus salad. Kibbeling with roasted thyme potatoes and peas.	Wednesday (09.04.25) Sweetcorn salad. Chana masala with Ebly and vegetables.	Wednesday (16.04.25) Mixed Swiss salad. Schnitzel with onion sauce, rosti and vegetables.	Wednesday (23.04.25) Goat cheese and figs salad. Tuscan gnocchi with asparagus, beans, and pancetta.	Wednesday (30.04.25 Lentils and beans salad. Whole wheat carbonara.
Thursday (03.04.25)	Thursday (10.04.25)	Thursday (17.04.25)	Thursday (24.04.25)	Thursday (01.05.25)
Green salad with eggs and cottage cheese.	Caprese salad.	Cucumber salad.	Fresh green salad.	
Whole wheat pasta puttanesca.	Sweet and sour tofu with basmati rice and vegetables.	Dinky goulash with rice and vegetables.	Grilled chicken skewers saltimbocca with rosemary baby potatoes and vegetables.	Kita Closed
Friday (04.04.25)	Friday (11.04.25)	Friday (18.04.25)	Friday (25.04.25)	Friday (02.05.25)
Mediterranean white bean salad.	Field green salad.		Potato egg salad	Tofu salad.
Pita pockets variations.	Cheese veggie burgers with oregano potatoes and vegetables.	Kita Closed	Toast Hawaii.	Rizza variation.

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

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