



# SCHOOL MENU 23.05. - 27.05.2022

DINING MENUS: K1& K2 = Kindergarten breakfast, S = morning snack, L reg. = regular lunch, L veg. = vegetarian lunch,  
AC/S = Afternoon care snack, KS = Kindergarten snack, SS = school scheme (EU)

MONDAY	<b>K1 &amp; K2</b>	Poppysseed bread roll <sup>*1a</sup> , white barley coffee <sup>*7,1c</sup> , apple	
	<b>S</b>	Braided poppyseed bun <sup>*1a</sup> , white barley coffee <sup>*7,1c</sup> , apple	
	<b>L reg.</b>	Barley soup <sup>*1c,9</sup> , tomato and basil sauce <sup>*1a</sup> , spaghetti <sup>*1a,3</sup> , grated cheese <sup>*7</sup> , lettuce and corn salad, drink	
	<b>L veg.</b>	Barley soup <sup>*1c,9</sup> , tomato and basil sauce <sup>*1a</sup> , spaghetti <sup>*1a,3</sup> , grated cheese <sup>*7</sup> , lettuce and corn salad, drink	
	<b>AC/S</b>	Dark bread <sup>*1a</sup> , cheese <sup>*7</sup> , walnut kernels <sup>*8</sup> , tomato, yellow pepper	
	<b>KS</b>	Dark bread <sup>*1a</sup> , cheese <sup>*7</sup> , walnut kernels <sup>*8</sup> , tomato, yellow pepper	
TUESDAY	<b>K1 &amp; K2</b>	Organic dark bread <sup>*1a</sup> , butter <sup>*7</sup> , honey, fruit tea, pear	
	<b>S</b>	Organic dark bread <sup>*1a</sup> , butter <sup>*7</sup> , honey, fruit tea, pear	
	<b>L reg.</b>	Roast chicken <sup>*1a</sup> , 'mlinci' <sup>*1a,3,7</sup> / couscous <sup>*1a</sup> , broccoli & cauliflower, cucumber salad and beetroot, pineapple	
	<b>L veg.</b>	Vegetable and chickpea slice <sup>*1a,7,3,6</sup> , cucumber salad and beetroot, pineapple	
	<b>AC/S</b>	Milk croissant <sup>*1a,7</sup> , organic milk <sup>*7</sup>	
	<b>KS</b>	Milk croissant <sup>*1a,7</sup> , organic milk <sup>*7</sup>	
WEDNESDAY	<b>K1 &amp; K2</b>	Ham & cheese croissant <sup>*1a,7,3</sup> , lemonade	<b>SS – strawberries</b>
	<b>S</b>	Ham & cheese croissant <sup>*1a,7,3</sup> , lemonade	<b>SS – strawberries</b>
	<b>L reg.</b>	Asparagus soup <sup>*1a</sup> , crumbed Hake <sup>*4,1a,3</sup> , potatoes, lettuce and tomato salad & tzatziki <sup>*7</sup> , water	
	<b>L veg.</b>	Asparagus soup <sup>*1a</sup> , crumbed Hake <sup>*4,1a,3</sup> , potatoes, lettuce and tomato salad & tzatziki <sup>*7</sup> , water	
	<b>AC/S</b>	Fruit curd <sup>*7</sup> , cornbread toasts	
	<b>KS</b>	Fruit curd <sup>*7</sup> , cornbread toasts	
THURSDAY	<b>K1 &amp; K2</b>	Milk semolina with sprinkles <sup>*1a,7,8,6</sup> , banana	
	<b>S</b>	Milk semolina with sprinkles <sup>*1a,7,8,6</sup> , banana	
	<b>L reg.</b>	Clear vegetable soup <sup>*1a,3</sup> , beef strips in sauce <sup>*1a,10</sup> , rice with leek/buckwheat porridge, lettuce and cucumber salad	
	<b>L veg.</b>	Clear vegetable soup <sup>*1a,3</sup> , lentil slice <sup>*1a,3,7,6</sup> , rice with leek/buckwheat porridge, lettuce and cucumber salad	
	<b>AC/S</b>	Marble cake <sup>*1a,7,3</sup> , apple	
	<b>KS</b>	Marble cake <sup>*1a,7,3</sup> , apple	
FRIDAY	<b>K1 &amp; K2</b>	Organic Kamut bread <sup>*1a</sup> , cheese <sup>*7</sup> , veg. (cucumbers, lettuce, peppers), strawberries	<b>SS – organic yoghurt<sup>*7</sup></b>
	<b>S</b>	Organic Kamut pastry <sup>*1a</sup> , cheese <sup>*7</sup> , veg. (cucumbers, lettuce, peppers), strawberries	<b>SS – organic yoghurt<sup>*7</sup></b>
	<b>L reg.</b>	Potato goulash with hot dogs <sup>*1a,9</sup> , organic cornmeal <sup>*1a</sup> & organic oatmeal <sup>*1a,d</sup> bread, blueberry smoothie <sup>*7</sup> , fresh fruit	
	<b>L veg.</b>	Potato goulash with veg. hot dogs <sup>*1a,9</sup> , organic cornmeal <sup>*1a</sup> & organic oatmeal <sup>*1a,d</sup> bread, blueberry smoothie <sup>*7</sup> , fresh fruit	
	<b>AC/S</b>	Organic carrot pastry/cake <sup>*1a</sup> , apple juice	
	<b>KS</b>	Organic carrot pastry/cake <sup>*1a</sup> , apple juice	

**ENJOY YOUR MEAL!**

\* In emergency situations, we reserve the right to change the menu \*\* The menu is designed for learners without food allergies. Indicated on the menu are only allergens that have been added to the dishes (not stated potential allergens in trace amounts). Prepared meals contain the following allergens: 1 cereals containing gluten (1a from wheat and spelt, 1b from rye, 1c from barley and 1d from oats), 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soya, 7 milk & dairy products, 8 nuts, 9 leaf green, 10 mustard seed, 11 sesame seed, 12 sulphur dioxide, 13 lupines, 14 molluscs. \*\*\* Every day, we offer different kinds of bread, which may contain allergens \* 1,6,3,7,8. \*\*\*\* Information on allergens in dishes on the menu is available on the school website and the notice board before dining.



**Asparagus** is one of the first spring vegetables and is an increasingly popular and healthy food. This is because they contain a lot of healthy ingredients. In addition to wild asparagus, we also know the cultivated green and white varieties and, less often, white-violets and green-violets. The green variety contains more vitamins and minerals than white, while white tastes softer. Their season starts in April and lasts until mid-June.