

## Menu from September 2nd to September 30th 2019

### Monday 02.09.

#### Menu 1:

Chicken fricassee with peas and organic rice 

#### Menu 2:


Potato dumpling with organic turnip cabbage carrot ragout <sup>3</sup>

#### Dessert:

Fresh seasonal fruit 

### Tuesday 03.09.

#### Menu 1:

PASTA - Organic Spaghetti with Bolognese sauce (minced meat (beef)), served with Parmesan cheese and lettuce with French dressing <sup>2</sup> 

#### Menu 2:


Vegetarian spring roll with sweet-sour dip and a side of organic Basmati rice <sup>1, 2, 3</sup>

#### Dessert:

Chocolate muffin <sup>2, 5</sup>

### Wednesday 04.09.

#### Menu 1:

Breaded fish filet (pollack) with lemon mayonnaise, potatoes and cucumber salad with yogurt dressing <sup>2</sup> 

#### Menu 2:

PASTA - Vegetable tortelloni (spinach, carrot, celery) with tomato sauce and grated cheese, served with lettuce and herb basil dressing <sup>3</sup>

#### Dessert:


Semolina pudding with cinnamon and sugar

### Thursday 05.09.

#### Menu 1:

Meat ball (poultry) with gravy, served with potatoes and lettuce with yogurt dressing <sup>1, 5</sup> 

#### Menu 2:


Vegetable soup (broccoli, cauliflower, carrot)  
Rice pudding with red jelly (cherry, red currant, blackberry), served with cinnamon and sugar (100% organic) <sup>3</sup> 

#### Dessert:

Fresh seasonal fruit 

### Friday 06.09.

#### Menu 1:

Chili con Carne (beef) (red beans, corn, bell pepper) with Crème fraîche and organic wholemeal baguette 

#### Menu 2:

Gnocchi casserole with zucchini in bechamel sauce, served with lettuce and Mango dressing

#### Dessert:

Buttermilk dessert with red berries



The offer/components highlighted with the logo of the DGE correspond to the quality standards of the DGE (German association for alimentation) for schools and nursery schools.

#### Folgende deklarationspflichtige Zusatzstoffe sind in unseren Speisen enthalten:

- |                            |                                    |
|----------------------------|------------------------------------|
| 1 mit Farbstoff            | 7 gewachst                         |
| 2 mit Konservierungsstoff  | 8 mit Phosphat                     |
| 3 mit Antioxidationsmittel | 9 mit Süßungsmittel                |
| 4 mit Geschmacksverstärker | 10 enthält eine Phenylalaninquelle |
| 5 geschwefelt              | 11 mit Milcheiweiß                 |
| 6 geschwärzt               |                                    |

FPS Catering GmbH & Co. KG  
Ferdinand Porsche Str. 17-19  
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Zertifiziert durch DE-ÖKO-007  
Kontrollnummer: D-HE-007-05283-B  
EU-/Nicht-EU-Landwirtschaft

**Monday 09.09.**

**Menu 1:**

"Cordon bleu" (chicken) stuffed with turkey ham and cheese,  
served with cream sauce, carrots and spaetzle <sup>1, 2, 3, 5, 8</sup>

**Menu 2:**


Omelette with organic creamy spinach and potatoes 

**Dessert:**

Peach passionfruit yogurt

**Tuesday 10.09.**

**Menu 1:**

Sausage goulash (beef) in tomato sauce with organic Rigatonelli noodles,  
served with crudités (cucumber) <sup>2, 3</sup> 

**Menu 2:**


Chopped soy with mushrooms and organic rice, served with lettuce and raspberry dressing <sup>1, 5</sup>

**Dessert:**

Fresh seasonal fruit 

**Wednesday 11.09.**

**Menu 1:**

Kebap with pita bread, chicken gyro,  
cabbage salad in vinegar oil dressing, tomatoes and tzaziki <sup>2, 3</sup> 

**Menu 2:**

Vegetarian "Maultaschen" casserole (potato, carrot, spinach)  
with tomato sauce, served with lettuce and French dressing

**Dessert:**

Apple crumble cake <sup>3, 8</sup>


**Thursday 12.09.  
Special day "Sweden"**



**Menu 1:**

**Köttbullar:** Small meatballs (beef)  
with cranberries in gravy, served with potatoes and carrot salad in vinegar oil dressing <sup>1, 3, 5</sup>

**Menu 2:**


**Grön Ärtsoppa:** Pea stew with organic wholemeal baguette 

**Dessert:**

Chocolate pudding

**Friday 13.09.**

**Menu 1:**

PASTA - Organic Spirelli noodles with creamy salmon dill sauce  
and lettuce with vinegar oil dressing <sup>3</sup> 

**Menu 2:**

Potato fritter with apple puree <sup>3</sup>

**Dessert:**

Fresh seasonal fruit 



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**Monday 16.09.**

**Menu 1:**

Sausage (poultry) with gravy, turnip cabbage and small organic potatoes <sup>1, 3, 5</sup>

**Menu 2:**

PASTA - Wholemeal Spaghetti with pumpkin cream sauce,  
served with grated cheese (100% organic) 

**Dessert:**

Fresh seasonal fruit 

**Tuesday 17.09.**

**Menu 1:**

Veal goulash with organic Rigatonelli noodles, served with tomato salad in vinegar oil dressing <sup>3</sup> 

**Menu 2:**

Rice patty with ratatouille (zucchini, bell pepper, tomato),  
served with lettuce and French dressing <sup>2, 3, 5</sup>

**Dessert:**

Rice pudding with cinnamon and sugar

**Wednesday 18.09.**

**Menu 1:**

Fish nuggets (hake) with ketchup, mashed potatoes and crudités (cucumber) <sup>8</sup> 

**Menu 2:**

Vegetarian patty (carrot, celery, leek) with chive sauce,  
organic rice and lettuce with mango dressing <sup>3, 8</sup>

**Dessert:**


Fresh seasonal fruit 

**Thursday 19.09.**

**Menu 1:**

Cevapcici (poultry) with tomato sauce, organic rice  
and Chinese cabbage corn salad in yogurt dressing <sup>3</sup>

**Menu 2:**

Vegetable Tortelloni (spinach) with basil pesto sauce and lettuce with raspberry dressing <sup>3</sup> 

**Dessert:**


Organic cookie chocolate

**Friday 20.09.**

**Menu 1:**

Organic Spaghetti with Carbonara sauce (turkey ham), Parmesan cheese and crudités (carrot) <sup>2</sup>

**Menu 2:**

Potato gratin with broccoli and unripe spelt grain,  
served with lettuce and vinegar oil dressing (100% organic) 

**Dessert:**

Blueberry curd cheese



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**Monday 23.09.**

**Menu 1:**

Chicken breast with Moroccan vegetables (tomatoes, chickpea, zucchini), served with organic Couscous 

**Menu 2:**

"Frankfurter Grüne Soße" with potatoes and boiled eggs

**Dessert:**


Buttermilk dessert with pear and vanilla

**Tuesday 24.09.**

**Menu 1:**

Breaded salmon filet with cocktail sauce, potatoes and crudités (cucumber) 

**Menu 2:**

PASTA - Spaghetti with tomato sauce, grated cheese and lettuce with vinegar oil dressing (100% organic)  **BIOLOGISCH**

**Dessert:**

Fresh seasonal fruit 

**Wednesday 25.09.**

**Menu 1:**

Hamburger with burger bun, meat ball (beef), tomatoes, salad, gherkin and burger sauce, served with potato wedges <sup>1, 2, 3, 5, 9</sup>

**Menu 2:**

Bread dumpling with mushroom cream sauce, served with lettuce and raspberry dressing 

**Dessert:**


Jelly with vanilla sauce

**Thursday 26.09.**

**Menu 1:**

Noodle soup  
"Original Österreicher Kaiserschmarrn" with vanilla sauce, cinnamon and sugar

**Menu 2:**

Vegetarian escalope stuffed with tomatoes, served with bell pepper sauce, organic rice and lettuce with yogurt dressing <sup>1, 5</sup> 

**Dessert:**

Fresh seasonal fruit 




**Friday 27.09.**

**Menu 1:**

Asian chopped beef with carrots and bamboo sprouts, served with organic Basmati rice <sup>1, 2, 3</sup>

**Menu 2:**

Potato cream soup with wholemeal baguette (100% organic) <sup>3</sup>  **BIOLOGISCH**

**Dessert:**

Butter sugar cake



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**Monday 30.09.**

**Menu 1:**

Fish filet (hoki) with dill sauce,  
served with peas and organic rice 

**Menu 2:**

Italian Gnocchi with vegetable bolognese  
(soy, tomato, carrot) and Parmesan cheese <sup>2</sup>

**Dessert:**

Fresh seasonal fruit 


**Tuesday 01.10.**  
**Special day "Octoberfest"**



**Menu 1:**

"Fleischkäse" (poultry) with sweet mustard,  
potato salad in vinegar oil dressing and crudités (cucumber) <sup>2, 3, 8</sup>

**Menu 2:**


Allgäuer cheese spaetzle,  
served with lettuce and herb basil dressing <sup>3</sup> 

**Wednesday 02.10.**

**Menu 1:**

Hash (beef) with organic Rigatonelli noodles  
and lettuce with French dressing <sup>1, 5</sup>

**Menu 2:**


Vegetable curry (carrot, zucchini, bell pepper) in coconut sauce  
with Basmati rice (100% organic) <sup>3</sup> 

**Thursday 03.10.**


**Anniversary of German unification**

**Friday 04.10.**

**Menu 1:**

Fried chicken thigh with tomato dip,  
potatoes and crudités (carrot) <sup>3</sup> 

**Menu 2:**

PASTA - Noodle spinach casserole,  
served with lettuce and vinegar oil dressing (100% organic) 



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