

## Menu March 2023

### Wednesday 01.03.

#### Menu 1:

Salmon burgers to  
lettuce and cocktail sauce,  
served with potato wedges and salad with yogurt dressing <sup>3, 5</sup> 

#### Menu 2:

Vegetarian goulash (soy) with organic wholewheat spirelli and cole slaw <sup>1, 3, 5</sup>

#### Dessert

Seasonal fruit 

### Thursday 02.03.

#### Menu 1:

Potato pockets with Leipziger Allerlei (carrots, peas,  
Asparagus) in cream sauce, with organic whole grain rice 

#### Menu 2:

Cauliflower cutlets with chive sauce,  
served with mashed potatoes and cucumbers

#### Dessert

Donut <sup>1</sup>

### Friday 03.03.

#### Menu 1:

Meatballs (turkey) with brussel sprouts in a creamy sauce  
with organic boiled potatoes <sup>3</sup>

#### Menu 2:

Spaetzle casserole with spinach,  
and salad with yogurt dressing (100% organic)  

#### Dessert

Semolina pudding with cinnamon and sugar

The offers/components with the DGE logo correspond to the "DGE Quality Standard for Catering in Day Care Centres for Children" and the "DGE Quality Standard for School Catering" and have been approved by the German Society for Nutrition.ung e. V. (DGE) certified as one menu line.

Depending on the recipe used, our meals may contain the following:

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 With colouring        | 7 Waxed                           |
| 2 With preservative     | 8 With phosphate                  |
| 3 With antioxidant      | 9 With sweeteners                 |
| 4 With flavour enhancer | 10 Contains a phenylalanin source |
| 5 Sulphurated           | 11 With lactoprotein              |
| 6 Blackened             |                                   |

FPS Catering GmbH & Co. KG  
Ferdinand Porsche Str. 17-19  
D-60386 Frankfurt

Phone +49(0)69 / 67 83 05 7 - 20  
Telefax +49(0)69 / 67 83 05 7 - 99

team-schulekita@fps-catering.de  
www.fps-catering.de



Certified by DE-ÖKO-007  
Inspection number: D-HE-007-05283-B  
EU-/Non-EU-Agriculture

## Monday 06.03.

### Menu 1:

PASTA - hash (beef) with organic rigatonelli and grated cheese,  
and cucumber salad with sour cream and dill <sup>1, 2, 3, 5</sup>

### Menu 2:

Gnocchi zucchini casserole with gouda, served with carrots (100% organic) <sup>3</sup> 

### Dessert

Apricot yoghurt

## Tuesday 07.03.

### Menu 1:

Pea stew (organic) with beef sausages, served with organic wholewheat bread <sup>2, 3</sup>

### Alternative

Pea stew with wholewheat bread (100% organic) <sup>3</sup> 

### Menu 2:

Cherry crumble with vanilla sauce

### Dessert

Seasonal fruit 

## Wednesday 08.03.

### Menu 1:

Breaded schnitzel (chicken), cream sauce and knöpfle, served with corn salad <sup>1, 3, 5</sup>

### Menu 2:

PASTA - cheese macaroni and salad with vinegar-oil dressing (100% organic) 

### Dessert

Rice pudding with cherry jelly

## Thursday 09.03.

### Menu 1:

Vegan mini meatballs with organic rice, and peas in a creamy sauce 

### Menu 2:

Vegetable "Maultaschen" (potatoes, carrots, spinach) in vegetable broth,  
with potato salad in vinegar-oil-dressing <sup>2</sup>

### Dessert

Seasonal fruit 

## Friday 10.03.

### Menu 1:

Pollock fillet (natural) on tomato sauce,  
with organic penne and cucumbers 

### Menu 2:

Frankfurt green sauce with two boiled eggs,  
Served with small organic potatoes <sup>3</sup>

### Dessert

Vanilla muffin <sup>8</sup>



The offers/components with the DGE logo correspond to the "DGE Quality Standard for Catering in Day Care Centres for Children" and the "DGE Quality Standard for School Catering" and have been approved by the German Society for Nutrition.ung e. V. (DGE) certified as one menu line.

Depending on the recipe used, our meals may contain the following:

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 With colouring        | 7 Waxed                           |
| 2 With preservative     | 8 With phosphate                  |
| 3 With antioxidant      | 9 With sweeteners                 |
| 4 With flavour enhancer | 10 Contains a phenylalanin source |
| 5 Sulphurated           | 11 With lactoprotein              |
| 6 Blackened             |                                   |

FPS Catering GmbH & Co. KG  
Ferdinand Porsche Str. 17-19  
D-60386 Frankfurt

Phone +49(0)69/67 83 05 7 - 20  
Telefax +49(0)69/67 83 05 7 - 99

team-schulekita@fps-catering.de  
www.fps-catering.de



Certified by DE-ÖKO-007  
Inspection number: D-HE-007-05283-B  
EU-/Non-EU-Agriculture

## Monday 13.03.

### Menu 1:

PASTA - Pasta casserole (organic spirelli)  
with turkey ham and broccoli in bechamel sauce

### Menu 2:

Homemade mashed potatoes with carrots in a creamy sauce (100% organic) <sup>3</sup> 

### Dessert

Marblecake <sup>8</sup>

## Tuesday 14.03.

### Menu 1:

Chicken soup with vegetables (carrot, celery, leek)  
and pasta, with wheat baguette (100% organic) <sup>3</sup> 

### Alternative

Noodle soup with vegetables (carrot, celery, leek), and wheat baguette (100% organic) <sup>3</sup> 

### Menu 2:

Potato gratin with carrots, served with salad and vinegar-oil-dressing (100% organic) 

### Dessert

Seasonal fruit 

## Wednesday 15.03.

### Menu 1:

Beef meatball with cream sauce, peas, and organic rice <sup>1, 5</sup>

### Menu 2:

PASTA -wholewheat spirelli with tomato sauce,  
with grated cheese and nibbles (100% organic) <sup>3</sup> 

### Dessert

Mandarinenquark

## Thursday 16.03.

### Menu 1:

Vegetarian balls with fruity curry sauce and organic farfalle,  
and salad with honey vinaigrette <sup>3</sup>

### Menu 2:

Falafel with organic couscous and vegetables  
(bell pepper, carrot, chickpeas), with a yoghurt-mint dip 

### Dessert

Seasonal fruit 

## Friday 17.03.

### Menu 1:

Fish nuggets (hake) with cream spinach and potatoes <sup>8</sup> 

### Menu 2:

Vegetarian bratwurst with dark gravy, organic rice and carrot-apple salad <sup>1, 3, 5</sup>

### Dessert

Buttermilk dessert with pear and vanilla

The offers/components with the DGE logo correspond to the "DGE Quality Standard for Catering in Day Care Centres for Children" and the "DGE Quality Standard for School Catering" and have been approved by the German Society for Nutrition.ung e. V. (DGE) certified as one menu line.

Depending on the recipe used, our meals may contain the following:

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 With colouring        | 7 Waxed                           |
| 2 With preservative     | 8 With phosphate                  |
| 3 With antioxidant      | 9 With sweeteners                 |
| 4 With flavour enhancer | 10 Contains a phenylalanin source |
| 5 Sulphurated           | 11 With lactoprotein              |
| 6 Blackened             |                                   |

FPS Catering GmbH & Co. KG  
Ferdinand Porsche Str. 17-19  
D-60386 Frankfurt

Phone +49(0)69/67 83 05 7 - 20  
Telefax +49(0)69/67 83 05 7 - 99

team-schulekita@fps-catering.de  
www.fps-catering.de



Certified by DE-ÖKO-007  
Inspection number: D-HE-007-05283-B  
EU-/Non-EU-Agriculture

**Monday 20.03.**

**Menu 1:**

Veal cream ragout with organic rice, and carrot vegetables 

**Menu 2:**

Bread dumplings with mushroomsauce, served with Chinese cabbage corn salad <sup>3</sup>

**Dessert**

Seasonal fruit 

**Tuesday 21.03.**

**Menu 1:**

Chili con carne from beef (red kidney beans, corn, bell pepper) with organic wheat baguette

**Alternative**

Chili sin Carne (red kidney beans, corn, bell pepper), with wheat baguette (100% organic)  

**Menu 2:**

Allgäuer cheese spaetzle and salad with vinegar-oil dressing (100% organic)  

**Dessert**

Organic oatmeal cookie

**Wednesday 22.03.**

**Menu 1:**

Chicken gyros with tzaziki and organic bulgur, served with coleslaw in vinegar-oil-dressing <sup>2, 3</sup>

**Menu 2:**

PASTA - wholewheat spaghetti with vegetarian bolognese (barley),  
with Grana Padano and carrots (100% organic) <sup>3</sup>  

**Dessert**

Organic strawberry yoghurt

**Thursday 23.03.**

**Menu 1:**

Vegetarian burger with a burger bun, vegetable patty (carrots, celery, leek), tomatoes,  
lettuce, pickles and burger sauce, served with potato wedges <sup>1, 2, 3, 5, 8, 9</sup>

**Menu 2:**

"Maultaschen" (stuffed with cauliflower and cheese),  
with herb sauce and salad with honey vinaigrette <sup>3</sup> 

**Dessert**

Chocolate pudding with vanilla sauce

**Friday 24.03.**

**Menu 1:**

Baked salmon with cocktail sauce, served with boiled potatoes and cucumbers <sup>3</sup> 

**Menu 2:**

Vegetarian milk schnitzel with tomato sauce, organic spirelli and salad with yogurt dressing <sup>1, 3</sup>

**Dessert**

Seasonal fruit 

The offers/components with the DGE logo correspond to the "DGE Quality Standard for Catering in Day Care Centres for Children" and the "DGE Quality Standard for School Catering" and have been approved by the German Society for Nutrition.ung e. V. (DGE) certified as one menu line.

Depending on the recipe used, our meals may contain the following:

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 With colouring        | 7 Waxed                           |
| 2 With preservative     | 8 With phosphate                  |
| 3 With antioxidant      | 9 With sweeteners                 |
| 4 With flavour enhancer | 10 Contains a phenylalanin source |
| 5 Sulphurated           | 11 With lactoprotein              |
| 6 Blackened             |                                   |

FPS Catering GmbH & Co. KG  
Ferdinand Porsche Str. 17-19  
D-60386 Frankfurt

Phone +49(0)69/67 83 05 7 -20  
Telefax +49(0)69/67 83 05 7 -99

team-schulekita@fps-catering.de  
www.fps-catering.de



Certified by DE-ÖKO-007  
Inspection number: D-HE-007-05283-B  
EU-/Non-EU-Agriculture

**Monday 27.03.**

**Menu 1:**

Asian stew with beef slices, carrots, and bamboo shoots, served with organic basmati rice <sup>2, 8</sup>

**Menu 2:**

PASTA - wholewheat spaghetti with broccoli-cream sauce,  
served with grated cheese and Farmer salad (white cabbage, carrot) (100% organic) <sup>2, 3</sup>  

**Dessert**

Chocolate muffin<sup>8</sup>

**Tuesday 28.03.**

**Menu 1:**

Chicken goulash with potato dumplings, served with salad and yogurt dressing <sup>3, 4</sup>

**Alternative**

Soy goulash with potato dumplings, served with salad and yogurt dressing <sup>1, 3, 5</sup>

**Menu 2:**

Egg omelet with baked beans (white beans in tomato sauce),  
served with small organic potatoes and cucumbers <sup>3</sup> 

**Dessert**

Seasonal fruit 

**Wednesday 29.03.**

**Menu 1:**

Crunchy chicken nuggets with tomato curry dip, served with potato wedges and cucumbers <sup>1, 3, 5, 8</sup>

**Menu 2:**

PASTA - Vegetarian stuffed cannelloni (ricotta, spinach) with carrot ragout and mozzarella <sup>3</sup> 

**Dessert**

Banana curd with chocolate chips <sup>3</sup> 

**Thursday 30.03.**

**Menu 1:**

Potato soup with salmon and dill, served with a slice of bread <sup>3, 5</sup> 

**Alternative**

Potato soup served with a slice of bread <sup>3</sup>

**Menu 2:**

“Kartäuser Kloß” (sweet dumpling) with vanilla sauce

**Dessert**

Seasonal fruit 

**Friday 31.03.**

**Menu 1:**

Chicken breast with dark gravy, spaetzle and cucumber salad with vinegar-oil dressing <sup>1, 3, 5</sup>

**Menu 2:**

Gnocchi casserole with vegetable bolognese (celery, carrot, leek),  
served with carrots (100% organic) <sup>3</sup>  

**Dessert**

Rice pudding with cinnamon and sugar

The offers/components with the DGE logo correspond to the "DGE Quality Standard for Catering in Day Care Centres for Children" and the "DGE Quality Standard for School Catering" and have been approved by the German Society for Nutrition.ung e. V. (DGE) certified as one menu line.

Depending on the recipe used, our meals may contain the following:

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 With colouring        | 7 Waxed                           |
| 2 With preservative     | 8 With phosphate                  |
| 3 With antioxidant      | 9 With sweeteners                 |
| 4 With flavour enhancer | 10 Contains a phenylalanin source |
| 5 Sulphurated           | 11 With lactoprotein              |
| 6 Blackened             |                                   |

FPS Catering GmbH & Co. KG  
Ferdinand Porsche Str. 17-19  
D-60386 Frankfurt

Phone +49(0)69/6783057-20  
Telefax +49(0)69/6783057-99

team-schulekita@fps-catering.de  
www.fps-catering.de



Certified by DE-ÖKO-007  
Inspection number: D-HE-007-05283-B  
EU-/Non-EU-Agriculture