



Menu Plan Bruderholz - October 2018

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Week 41

Week 42

Week 44

Monday (01.10.18)

Butternut squash soup

Spaetzle with mushrooms and gravy

Monday (08.10.18)

Greek salad

Wholegrain fusilli with homemade pesto Rosso

Monday (15.10.18)

Vegetable bouillon with rice noodles

Vegetarian wraps

Monday (22.10.18)

Week 43

Chestnut and celery soup

Pumpkin risotto

Monday (29.10.18)

Celery cream soup

Polenta with herbs and Tilsiter cheese

Tuesday (02.10.18)

Salad with kernels and nuts

Leek and potatoe omelets

Tuesday (09.10.18)

Leek cream soup

Vegetable Blanquette with rice

Tuesday (16.10.18)

Endive salad with bacon

Stuffed tomatoes with quorn, feta and herbs

Tuesday (23.10.18)

Cheese pockets

Steamed fish in coconut milk and lime sauce with basmati rice

Tuesday (30.10.18)

Radish and pear salad

Wholegrain spaghetti with bolognaise sauce

Wednesday (03.10.18)

Carrot cream soup

Eggplant and chickpea Cassolette with bulgur

Wednesday (10.10.18)

Cucumber salad

Gratinated Rösti

Wednesday (17.10.18)

Turnip cabbage salad

Butternut curry with chicken and sweet potatoes

Wednesday (24.10.18)

Iceberg lettuce with corn

Penne with tomato and tuna sauce

Wednesday (31.10.18)

Chicken stock

Vegetable bouquet with quinoa

Thursday (04.10.18)

Fennel salad

Irish lamb pie

Thursday (11.10.18)

Celery salad

Fish roulade with raw ham and vegetables from the market

Thursday (18.10.18)

Vegetable soup

Mushroom pie with broccoli

Thursday (25.10.18)

Cauliflower soup

Chili con carne with Ebly

Thursday (01.11.18)

Friday (05.10.18)

Zucchetti cream soup

Wholegrain spirals in chicken shrimp sauce

Friday (12.10.18)

Corn salad with pumpkin

Baked autumn vegetables with dip sauce

Friday (19.10.18)

Tomato and mozzarella skewer

Tagliatelle with salmon sauce

Friday (26.10.18)

Salad with apples and nuts

Root vegetable pie

Friday (02.11.18)

Specialties according to the pedagogical theme of the month