



Menu Plan Bruderholz – June 2020

Week 23	Week 24	Week 25	Week 26	Week 27
<p>Monday (01.06.20)</p> <p>Pentecost</p>	<p>Monday (08.06.20)</p> <p>Couscous salat with cherry tomatoes</p> <p>Homemade chicken strips with seasonal vegetables from the farm</p>	<p>Monday (15.06.20)</p> <p>Seasonal Salat with berries</p> <p>Loco Moco (Hawaiian minced beef with rice)</p>	<p>Monday (22.06.20)</p> <p>Vegetable sticks with tzatziki</p> <p>Herb pasta with olives and sundried tomatoes</p>	<p>Monday (29.06.20)</p> <p>Cucumber Salat</p> <p>Vegetarian tortilla pizza</p>
<p>Tuesday (02.06.20)</p> <p>Carrot salat with raisins</p> <p>Chicken Hawaii with mashed potatoes</p>	<p>Tuesday (09.06.20)</p> <p>Chickpeas and red bean salat with feta</p> <p>Spätzle with seasonal vegetables</p>	<p>Tuesday (16.06.20)</p> <p>Lentil soup</p> <p>Gnocchi with cheese and seasonal vegetable from the oven</p>	<p>Tuesday (23.06.20)</p> <p>Creamy zucchini soup</p> <p>Homemade fish sticks with tartar sauce, peas and baked potatoes</p>	<p>Tuesday (30.06.20)</p> <p>Cobb salat (Mixed salat)</p> <p>Spinach lasagne</p>
<p>Wednesday (03.06.20)</p> <p>Cold ginger and melon soup with mint</p> <p>Wholemeal pasta a la Vecchia Napoli (vegetarian)</p>	<p>Wednesday (10.06.20)</p> <p>Cold cucumber soup</p> <p>Shrimps and pineapple teriyaki with wholemeal rice</p>	<p>Wednesday (17.06.20)</p> <p>Greek Salat</p> <p>Filled Zucchini boats with rice, minced soya and tomato sauce</p>	<p>Wednesday (24.06.20)</p> <p>Seasonal salat with strawberries</p> <p>Ratatouille with millet, feta and legume</p>	
<p>Thursday (04.06.20)</p> <p>Egg niçoise salat</p> <p>Vegetarian filled peppers with rice, vegetables and cheese</p>	<p>Thursday (11.06.20)</p> <p>Carrot and cilantro soup</p> <p>Minced soya with vegetables and boiled potatoes</p>	<p>Thursday (18.06.20)</p> <p>Cold apple, carrot and ginger soup</p> <p>Lemon-garlic pasta with salmon and broccoli</p>	<p>Thursday (25.06.20)</p> <p>Chickpea Salat</p> <p>Hawaiian Saimin (noodle soup with chicken)</p>	
<p>Friday (05.06.20)</p> <p>Asparagus salat</p> <p>Garlic-lemon Mahi with Quinoa (Fish)</p>	<p>Friday (12.06.20)</p> <p>Green salat with blue cheese croutons</p> <p>Summer vegetable ebly risotto</p>	<p>Friday (19.06.20)</p> <p>Vegetarian Caesar salat with croutons</p> <p>Eggplant piccata with pasta made of legume and Napoli sauce</p>	<p>Friday (26.06.20)</p> <p>Watermelon gazpacho</p> <p>Curry with summer vegetables, lentils and Yasmin rice</p>	

Specialties according to the pedagogical theme of the month: Hawaii