



Menu Plan Bruderholz - May 2023

Week 18

Week 19

Week 20

Week 21

Week 22

Monday (01.05.23)

Labour day closed Monday (08.05.23)

Couscous and lentil salad.

One pan wild garlic ravioli with brown butter.

Monday (15.05.23)

Arugula and parmesan salad.

Fish Bordelaise with lemon garlic potatoes and seasonal vegetables.

Monday (22.05.23)

Rainbow Thai mango salad.

Thai chicken skewers with baked sweet potatoes.

Monday (29.05.23)

Whit Monday closed

Tuesday (02.05.23)

Green salad with mango and ananas.

Thai chicken curry with glass noodles and vegetables.

Tuesday (09.05.23)

Fresh green leaves and berries salad.

Sweet and sour tofu with basmati rice and vegetables.

Tuesday (16.05.23)

Broccoli salad.

Whole wheat pasta Bolognese.

Tuesday (23.05.23)

Mimoza salad.

Whole wheat penne with lentil and soja tomato sauce.

Tuesday (30.05.23)

Caesars salad.

Oven baked salmon tray with quinoa bulgur and vegetables.

Wednesday (03.05.23)

Spring Cobb salad.

Spaghetti mafioso.

Wednesday (10.05.23)

Baby greens and cherry tomato salad.

Whole wheat penne con pollo.

Wednesday (17.05.23)

Pita bread and cream cheese

Sweet potato curry with jasmine rice and asian vegetables.

Wednesday (24.05.23)

Mixed green salad.

Beef ragout with herbed rice and seasonal vegetables.

Wednesday (31.05.23)

Green salad with eggs and croutons.

Vegetarian chili con carne with rice.

Thursday (04.05.23)

Greek salad.

Dinky winky ragout with quinoa bulgur and seasonal vegetables. Thursday (11.05.23)

Spring vegetable soup.

Fish and chips with peas and tartar sauce.

Thursday (18.05.23)

Ascension Day closed

Thursday (25.05.23)

Chickpeas and avocado salad.

Whole wheat pasta Napoletana.

Thursday (01.06.23)

Friday (05.05.23)

Mixed salad.

Traditional Swiss cheese and onion pie.

Friday (12.05.23)

Beetroot and carrot salad.

Meatballs with herbed rice and creamy demiglace sauce.

Friday (19.05.23)

Quinoa and egg salad.

Vegetarian cannelloni.

Friday (26.05.23)

Tomato and cucumber salad.

Falafel with rice, cauliflower and yogurt dipping sauce.

Friday (02.06.23)

nette Ama terra

Specialties according to the pedagogical theme of the month: Thailand.

Deviations are declared in the daily menu Seasonal fruit and vegetables: Gebrüder Marksteiner / Bruderholz: Birsmatterhof Meat origin: Chicken, lamb and pork: CH; Beef and veal: CH, regional