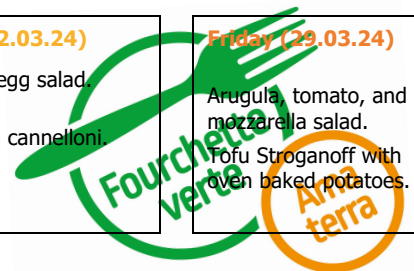




## Menu Plan Bruderholz – March 2024

Week 09	Week 10	Week 11	Week 12	Week 13
<p><b>Monday (26.02.24)</b></p>	<p><b>Monday (04.03.24)</b></p> <p>Rucola with parmesan cheese.</p> <p>Veggie meatballs with rosemary potatoes and vegetables.</p>	<p><b>Monday (11.03.24)</b></p> <p>Fresh green salad with cottage cheese.</p> <p>Vegetarian chili con carne with herb rice.</p>	<p><b>Monday (18.03.24)</b></p> <p>Greek salad.</p> <p>Seidan ragout with rice and seasonal vegetables.</p>	<p><b>Monday (25.03.24)</b></p> <p><b>Carrots and goat cheese salad.</b></p> <p><b>Welsh Shepard's pie.</b></p>
<p><b>Tuesday (27.02.24)</b></p>	<p><b>Tuesday (05.03.24)</b></p> <p>Mixed green salad.</p> <p>Whole wheat pasta Cinque Pi.</p>	<p><b>Tuesday (12.03.24)</b></p> <p>Chef's salad.</p> <p>Alpine Macaroni with applesauce.</p>	<p><b>Tuesday (19.03.24)</b></p> <p><b>Baby greens and cherry tomato salad.</b></p> <p><b>Cawl, traditional Welsh stew.</b></p>	<p><b>Tuesday (26.03.24)</b></p> <p>Fideli soup.</p> <p>Sweet potato, vegetables, and chickpeas curry with naan bread.</p>
<p><b>Wednesday (28.02.24)</b></p>	<p><b>Wednesday (06.03.24)</b></p> <p>Greek salad.</p> <p>Cordon bleu with Asian vegetables and basmati rice.</p>	<p><b>Wednesday (13.03.24)</b></p> <p>Mixed green salad.</p> <p>Chicken drumsticks with thyme potatoes and vegetables.</p>	<p><b>Wednesday (20.03.24)</b></p> <p>Mixed green salad with berries.</p> <p>Sweet and sour tofu with glass noodles and vegetables.</p>	<p><b>Wednesday (27.03.24)</b></p> <p>Lentil salad with croutons and Italian dressing.</p> <p>Sicilian pasta alla Norma.</p>
<p><b>Thursday (29.02.24)</b></p>	<p><b>Thursday (07.03.24)</b></p> <p>Eggs and gruyere cheese salad.</p> <p>Spinach and ricotta lasagna.</p>	<p><b>Thursday (14.03.24)</b></p> <p>Niçoise salad.</p> <p>Whole wheat pasta Napolitana.</p>	<p><b>Thursday (21.03.24)</b></p> <p>Vegetable sticks with avocado dip.</p> <p>Tomato eblysotto with chickpeas and soya chunks.</p>	<p><b>Thursday (28.03.24)</b></p> <p>Hawaiian salad.</p> <p>Veggie Loco Moco with rice and summer veggies.</p>
<p><b>Friday (01.03.24)</b></p> <p>Fresh green salad.</p> <p>Fish a la bordelaise with croquettes and vegetables.</p>	<p><b>Friday (08.03.24)</b></p> <p>Vegetable sticks with creamy dip.</p> <p>Homemade pizza variation.</p>	<p><b>Friday (15.03.24)</b></p> <p>Tomato and avocado salad.</p> <p>Veggie nuggets with sweet potato chips and vegetables.</p>	<p><b>Friday (22.03.24)</b></p> <p>Tuna and egg salad.</p> <p>Vegetarian cannelloni.</p>	<p><b>Friday (29.03.24)</b></p> <p>Arugula, tomato, and mozzarella salad.</p> <p>Tofu Stroganoff with oven baked potatoes.</p>



**Specialties according to the pedagogical theme of the month: Wales.**

Deviations are declared in the daily menu Seasonal fruit and vegetables: Coop, Prodega and veal: CH, regional

Meat origin: Chicken, lamb, and pork: CH; Beef