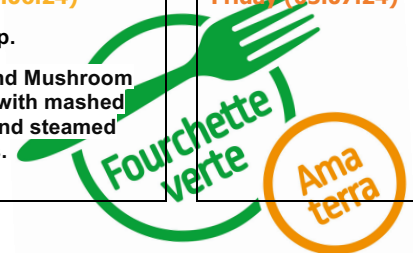




Menu Plan Bruderholz – June 2024

Week 23	Week 24	Week 25	Week 26	Week 27
Monday (03.06.24) Minestrone soup. Tilapia fish with quinoa bulgur and roasted summer vegetables.	Monday (10.06.24) Iceberg salad with boiled eggs and croutons. Ebly risotto with crispy tofu, bell peppers and zucchini.	Monday (17.06.24) Guacamole with pita bread. Stuffed bell peppers with bulgur, soya mince and vegetables.	Monday (24.06.24) Asian veggie chicken coleslaw salad. Pelmeni, Russian dumplings.	Monday (01.07.24)
Tuesday (04.06.24) Salad Nicoise. Coq au vin. Traditional French braised rooster with thyme potatoes.	Tuesday (11.06.24) Greek salad. Grilled halloumi cheese with Kritharaki pasta and lemon sauce.	Tuesday (18.06.24) Cucumber and tomato salad. Rosti with sunny side up eggs, roasted vegetables and Swiss cheese.	Tuesday (25.06.24) Mediterranean antipasti. Risotto primavera with crispy quorn.	Tuesday (02.07.24)
Wednesday (05.06.24) Vegetarian Caesars salad. Oven baked pasta with vegetable and tomato sauce.	Wednesday (12.06.24) Cucumber salad. Spaetzle, cottage cheese with garlic buttered vegetables.	Wednesday (19.06.24) Figs and goat cheese salad. Cassoulet with crusty French baguette.	Wednesday (26.06.24) Rocket salad with strawberries and croutons. Salmon tray with sweet potatoes and vegetables.	Wednesday (03.07.24)
Thursday (06.06.24) Vegetable sticks and feta cheese dip. Tofu and vegetables stir fry glass noodles.	Thursday (13.06.24) French style garlic baguette. Boeuf Bourguignon, French hearty stew served with buttered egg noodles.	Thursday (20.06.24) Swiss mixed salad. Veggie meatballs with oregano potato wedges, seasonal vegetables and yogurt sauce.	Thursday (27.06.24) Summer fresh salad Gypsies Art. Whole wheat farfalle lentil Bolognese.	Thursday (04.07.24)
Friday (07.06.24) Buffalo mozzarella, lentils and tomato salad. Flammekueche.	Friday (14.06.24) Creamy broccoli soup with Naan bread. Dutch pancakes with bacon and cheese.	Friday (21.06.24) Couscous salad. Layered tortillas with vegetables, scramble eggs, cheese and tomato sauce.	Friday (28.06.24) Onion soup. Chicken and Mushroom Fricassee with mashed potatoes and steamed vegetables.	Friday (05.07.24)



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

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