



Menu Plan Bruderholz - May 2025

Week 18

Week 19

Week 20

Week 21

Week 22

Monday (28.03.25)

Monday (05.05.25)

Swiss mixed salad.

Alpine macaroni with applesauce and roasted onions.

Monday (12.05.25)

Italian chopped salad.

Tofu stir fried with vegetables.

Monday (19.05.25)

Quinoa and corn salad.

Butter chicken with jasmine rice and vegetables.

Monday (26.05.25)

Bean sprout salad.

Teriyaki cod fish with rice noodles and vegetables.

Tuesday (29.04.25)

Tuesday (06.05.25)

Vegetable sticks with tzatziki dip.

Stuffed zucchini with soya mince and wild rice.

Tuesday (13.05.25)

Fresh green salad with croutons.

Whole wheat pasta vegetarian Bolognese.

Tuesday (20.05.25)

Sunomono, cucumber salad.

Sesame soba noodles with tofu and vegetables.

Tuesday (27.05.25)

Hawaiian salad.

Loco moco with quinoa couscous and veggies.

Wednesday (30.04.25)

Wednesday (07.05.25)

Carrot ginger salad.

Miso ramen noodles with soya beans, vegetables and boiled eggs in broth. Wednesday (14.05.25)

Marinated vegetable salad

Chicken piccata with rosti and vegetables.

Wednesday (21.05.25)

Egg and cheese salad.

Whole wheat pasta Napoletana with roasted vegetables. Wednesday (28.05.25)

Greek salad.

Vegetarian shepherd's pie.

Thursday (01.05.25)

Daycare is Closed

Thursday (08.05.25)

Grilled chicken breasts with oregano baby potatoes and vegetables.

Thursday (15.05.25)

Japanese salad with sesame dressing.

Miso glazed salmon with jasmine rice and vegetables.

Thursday (22.05.25)

Potato salad.

Ebly Risotto with tomato sauce, vegetables and quorn chunks.

Thursday (29.05.25)

Caesars salad.

Whole wheat pasta Amatriciana.

Friday (02.05.25)

Tofu salad.

Pizza variation.

Friday (09.05.25)

Broccoli, feta and cranberries salad.

Vegetarian fajita pockets.

Friday (16.05.25)

Lebanese salad.

Falafel wraps variation.

Friday (23.05.25)

Caprese salad.

Sweet potato curry with chickpeas and vegetables served with basmati rice.

Friday (30.05.25)

Fresh green salad with eggs, cheese and

Greek spinach and cheese

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

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