



Menu Plan Densa Park - May 2025

Week 18

Week 19

Week 20

Week 21 Week 22

Monday (28.04.25)



Monday (05.05.25)

Potato and vegetable casserole on a light cheese béchamel

Fruit salad with apples and berries

Monday (12.05.25)

Egg salad with chives

Fennel zucchini gratin with mozzarella on polenta base

Monday (19.05.25)

Chicory salad with apples and tuna garnish

Couscous with zucchini, carrots and chickpeas

Monday (26.05.25)

Tempura vegetables with basmati rice and eag

Watermelon slices and cucumber sticks

Tuesday (29.04.25)



Tuesday (06.05.25)

Steamed vegetable spring salad

Ranene with wheat noodles, tofu and Asian vegetable mix

Tuesday (13.05.25)

Raw vegetable salad

Spanish tortilla with potatoes and tomatoes on lettuce

Tuesday (20.05.25)

Melon salad with peppermint

Veal meatballs in brown sauce with brown rice and cauliflower

Tuesday (27.05.25)

Fennel salad with apple sticks

Shakshuka-Bowl with spelt bread

Wednesday (30.04.25)



Wednesday (07.05.25)

Lentil salad with spring onions

Vegetable puff pastry pâté with Gruyère

Wednesday (14.05.25)

Cucumber salad

Katsudon with tofu, seasonal vegetables and fried brown rice

Wednesday (21.05.25)

Artichoke salad with light yogurt dressing

Wholemeal pasta galette with raw vegetables and cottage cheese dip

Wendesday (28.05.25)

Chickpea salad with cucumber

Fresh egg spaetzli with asparagus and grated cheese

Thursday (01.05.25)

Bank holiday

ylaa closed

Thursday (08.05.25)

Romanesco broccoli salad

Polenta with tomato and vegetable sauce refined with quinoa

Thursday (15.05.25)

Green bean salad with radishes

Homemade cream cheese naan with chicken and oven vegetables

Thursday (22.05.25)

Beetroot salad with apple pieces

Pizza rösti with raclette cheese on a bed of spinach

Thursday (29.05.25)

Bank holiday

ylaa closed

Friday (02.05.25)

Tomato salad with

Yakitori skewers with Asia noodles and Asian vegetable mix

Friday (09.05.25)

Tomato soup with basil

Zucchini and potato cakes with herb curd cheese

Friday (16.05.25)

Feta salad with tomatoes and arugula

Barley risotto with fresh salmon and broccoli

Friday (23.05.25)

Mung sprout salad

Buckwheat soba with broccoli, tofu and sesame soy sauce

Friday (30.05.25)

Crostini with diced

Pearl wheat risotto with capers, tomatoes and tuna

Specialties according to the pedagogical theme of the month: Japan

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