



## Menu Plan Bruderholz – August 2025

Week 32	Week 33	Week 34	Week 35	Week 36
<b>Monday (04.08.25)</b> Fresh green salad with lentils and goat cheese. Whole wheat pasta pesto.	<b>Monday (11.08.25)</b> Mexican street salad. Soja minced chilli con carne with jasmine rice and vegetables.	<b>Monday (18.08.25)</b> Couscous salad. Chicken skewers with oregano potatoes and vegetables.	<b>Monday (25.08.25)</b> <b>Tomato and avocado salad.</b> <b>Baked lemon garlic tilapia with thyme potatoes and vegetables.</b>	<b>Monday (01.09.25)</b>
<b>Tuesday (05.08.25)</b> Eggs and tuna salad. Ratatouille Provençal.	<b>Tuesday (12.08.25)</b> <b>Kumara salad.</b> <b>Kiwi burgers with potato wedges and vegetables.</b>	<b>Tuesday (19.08.25)</b> Gado Gado salad. Fried glass noodles with tofu, asian vegetables and scrambled eggs.	<b>Tuesday (26.08.25)</b> Arugula and bean salad. Whole wheat creamy pasta pomodoro.	<b>Tuesday (02.09.25)</b>
<b>Wednesday (06.08.25)</b> Pineapple and black beans salad. Jamaican tofu with rice and tropical vegetables.	<b>Wednesday (13.08.25)</b> Mediterranean chickpeas and feta salad. Whole wheat pasta alla Norma.	<b>Wednesday (20.08.25)</b> Tomato and cucumber salad. Stuffed bell peppers with minced soja and curry sauce.	<b>Wednesday (27.08.25)</b> Pita and tzatziki. Chicken Saltimbocca with thyme sauce, potato noodles and vegetables.	<b>Wednesday (03.09.25)</b>
<b>Thursday (07.08.25)</b> <b>Kerikeri corn salad.</b> <b>Lamb and sweet potato stew with bulgur and vegetables.</b>	<b>Thursday (14.08.25)</b> Farro salad. Miso salmon with summer vegetables.	<b>Thursday (21.08.25)</b> Edamame and crunchy vegetable salad. Whole wheat creamy pasta with zucchini and corn.	<b>Thursday (28.08.25)</b> Tomato and cucumber salad. Tofu tika masala with basmati rice and vegetables.	<b>Thursday (04.09.25)</b>
<b>Friday (08.08.25)</b> Greek salad. Vegetarian pita pockets variations.	<b>Friday (15.08.25)</b> Water melon and feta salad. Falafel wraps madness.	<b>Friday (22.08.25)</b> Tomato and mozzarella salad. Oven baked Gnocchi.	<b>Friday (29.08.25)</b> Chef's salad. Vegetarian Paella.	<b>Friday (05.09.25)</b>



**Specialties according to the pedagogical theme of the month: New Zealand**

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