



Menu Plan Bruderholz – March 2026

Week 10

Monday (02.03.26)

Silky lentil potage.
Braised cauliflower nestled in herbed bulgur with garden vegetables.

Week 11

Monday (09.03.26)

Greek salad with feta and olives.
Pasta with grilled chicken, cherry tomatoes, and parmesan.

Week 12

Monday (16.03.26)

Rainbow veggie soup.
Cheesy soya mince gardeners pie.

Week 13

Monday (23.03.26)

Creamy cauliflower soup.
Tofu and winter greens stir-fry with ramen noodles.

Week 14

Monday (30.03.26)

Sunny lemon and herb chicken soup.
Creamy mushroom and garlic pasta twirls.

Tuesday (03.03.26)

Australian avocado and mango salad.

Aromatic lamb Rogan Josh served with saffron rice pilaf.

Tuesday (10.03.26)

Pumpkin soup.
Crispy tofu with stir-fried vegetables and soba noodles.

Tuesday (17.03.26)

Cheesy egg and Gruyère salad.
Baked pasta twirls with hidden veggies.

Tuesday (24.03.26)

Mixed green salad with croutons.
Sweet potato curry with chickpeas. Served with jasmine rice and vegetables.

Tuesday (31.03.26)

Lettuce mix.
Honey garlic salmon with steamed rice and vegetables.

Wednesday (04.03.26)

Creamy chickpea and spinach soup.
Lemon ricotta and spinach pasta.

Wednesday (11.03.26)

Beetroot salad.
Baked white fish with herbed potatoes and green beans.

Wednesday (18.03.26)

Crispy carrot and cucumber sticks.
Grilled Australian beef with fluffy mashed potatoes.

Wednesday (25.03.26)

Crunchy radish salad with orange-curry dressing.
Kohlrabi piccata with fluffy couscous and tomato garden sauce.

Wednesday (01.04.26)

Thursday (05.03.26)

Asian slaw salad with sesame dressing.
Crispy tofu with glass noodles and ginger soy sautéed vegetables.

Thursday (12.03.26)

Australian garden salad with citrus dressing.
Curried sausages in mild gravy with creamy mashed potato and vegetables.

Thursday (19.03.26)

Golden sweet corn soup.
Crispy tofu with rice and steamed garden veggies.

Thursday (26.03.26)

Oven baked vegetables.
Whole wheat pasta with salsa cinque Pi.

Thursday (02.04.26)

Friday (06.03.26)

Sunny tomato soup with white beans.
Cheesy margherita pizzas.

Friday (13.03.26)

Sunny carrot and coriander soup.
Cheese and vegetable omelets with fresh herbs.

Friday (20.03.26)

Tuna nicoise salad.
American hot dogs.

Friday (27.03.26)

Sweetcorn salad.
Lamb fillet with rosemary potatoes and vegetables.

Friday (03.04.26)



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

Deviations are declared in the daily menu

Seasonal fruit and vegetables: Coop, Prodega ——— Meat origin: Chicken, lamb and pork: CH, Beef and veal: CH, regional