



Menu Plan Bruderholz – May 2026

Week 19

Monday (27.04.26)

Labour Day

Week 20

Monday (04.05.26)

Cobbs's salad.
Crispy tofu with orzo and vegetables.

Week 21

Monday (11.05.26)

Gypsy bean salad.
Whole wheat broccoli pasta.

Week 22

Monday (18.05.26)

Rucola salad.
Sweet potato curry with chickpeas, vegetables and couscous.

Week 23

Monday (25.05.26)

Whit Monday

Tuesday (28.04.26)

Tuesday (28.04.26)

Wednesday (29.04.26)

Wednesday (29.04.26)

Thursday (30.04.26)

Friday (01.05.26)

Labour Day

Tuesday (05.05.26)

Mixed green salad.
Chicken drumsticks with thyme potatoes and vegetables.

Wednesday (06.05.26)

Ensalada Chilena.
Chilean oven baked fish with bulgur and vegetables.

Thursday (07.05.26)

Caprese salad.
Chana masala with rice and vegetables.

Friday (08.05.26)

Caesars salad.
Swiss Alpine macaroni with caramelized onions and apple sauce.

Tuesday (12.05.26)

Asian crushed salad.
Glass noodles Pad Woon Sen.

Wednesday (13.05.26)

Salpicón salad.
Pollo al jungo with oregano potatoes and vegetables.

Thursday (14.05.26)

Ascension Day

Friday (15.05.26)

Figs and goat cheese salad.
Sweet and sour tofu with vegetables and basmati rice.

Tuesday (19.05.26)

Corn salad.
Malaysian tofu curry with vegetables and basmati rice.

Wednesday (20.05.26)

Egg and gruyère cheese salad.
Whole wheat pasta Primavera.

Thursday (21.05.26)

Green leaf salad.
Charquicán stew with mashed potatoes and vegetables.

Friday (22.05.26)

Carrot and ginger salad.
Oriental Ebly risotto with soya chunks.

Tuesday (26.05.26)

Lentil salad with fresh herbs.
Whole wheat pasta Napoletana crowned with creamy cottage cheese.

Wednesday (27.05.26)

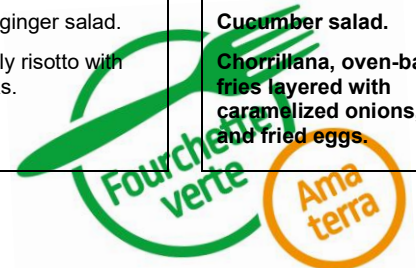
Greek salad with olives, feta & oregano.
Dinki Mediterranean ragout with quinoa - bulgur and garden vegetables.

Thursday (28.05.26)

Roasted beetroot salad.
Tofu stir-fry with a soy glaze, vegetables and jasmine rice.

Friday (29.05.26)

Cucumber salad.
Chorrillana, oven-baked fries layered with caramelized onions, beef and fried eggs.



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

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