



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>SOUP</b>	Clear Vegetable Soup • Bubbles	Clear Chicken Soup • Pancake Strips	Beef Soup • Cheese Dumplings	Beef Soup • Profiteroles • Chives	Clear Vegetable Soup • Buttered Herb Dumplings
<b>CREAM SOUP</b>	Mushroom Cream Soup • Croutons	Cream of Green Beans • Wholemeal Croutons	Cream of Brussel Sprouts • Tomato Ciabatta	"Avgolemono" • Greek Lemon and Egg Soup	"Minestrone a la Genovese con Pesto" • Italian Veggie Soup • Pesto Croutons
<b>MAIN DISH 1</b>	Penne Pasta with Pepperoncini • Grana  <small>ELC - GRADE 1</small>	Beef Tortelloni • Tomato - Basil Sauce  <small>ELC - GRADE 1</small>	Italian Buger • Roast Potatoes  <small>ELC - GRADE 1</small>	Sautéed Egg Dumplings • Green Salad  <small>ELC - GRADE 1</small>	Deep Fried Seabass Fillet • Basmati Rice • Potato Salad  <small>ELC - GRADE 1</small>
<b>MAIN DISH 2</b>	Veggie Patties • Steakhouse Fries • Coleslaw	Turkey Picatta Milanese • Tomato Spaghetti	Fiaker Goulash • Ghurkin • Sausage • Boiled Potatoes	Roast Chicken Breast • Risi - Bisi	Ground Beef Patties • Mustard Sauce • Roast Potatoes
<b>VEGETARIAN ALTERNATIVE</b>	Falafel • Sour Cream Tuscany Veggies • Parsley Potatoes	Potato soufflé • Mushrooms • Curcuma • Carrot Sauce	Spicy Planted Thai Curry • Jasmin Rice	Veggie Lasagne • Tomato - Basil Sauce	Tofu - Lemon Balls • Coconut - Spinach • Sesame Carrots
<b>BOWLS</b>	Create your own Bowl • Fresh Nishiki Rice • Grilled Veggies	Momen Food • Cous - Cous Bowl • Falafel	Create your own Bowl • Frischer Nishiki rice • Fried Chicken Breast	Create your own Bowl • Frischer Nishiki Rice • Crispy Fish Fillet • Spicy Veggies	Create your own Bowl • Frischer Nishiki Rice • Grilled Sweet Potato
<b>DESSERT</b>	Sacher Cake	Apple - Cinnamon Cream •	Marbled Cake	Chocolate - Coconut Cake	Raspberry .- Vanilla Pudding

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<b>SOUP</b>	Clear Beef Soup • Cheese Dumpling	Chicken Soup • Noodles • Chives	Clear Beef Soup • Carrots Dumplings	Clear Chicken Soup • Spinach Tortelloni	
<b>CREAM SOUP</b>	Fennel Cream Soup (Vegan) •	Mushroom Cream Soup	Carrot and Coconut Soup	Cream Parsley & Pear Soup	
<b>MAIN DISH 1</b>	Mac n' Cheese • Cucumber Salad  <small>ELC - GRADE 1</small>	Beef Goulasch • Dumplings Brussel Sprouts •  <small>ELC - GRADE 1</small>	Mixed Grill • Baked Potato • Chive Sauce  <small>ELC - GRADE 1</small>	Pasta Flakes with Ham • Sour Cream- Garlic Dip • Salad  <small>ELC - GRADE 1</small>	SCHOOL HOLIDAY
<b>MAIN DISH 2</b>	Pumpkin Curry • Basmati Rice	Turkey Schnitzel • Buttered Potatoes and Peas	"Lab Nua" Ground Beef • Egg Fried Rice	Pork Loin Steaks • Spinach Penne Tricolore	NO SCHOOL
<b>VEGETARIAN ALTERNATIVE</b>	Falafel Patties • Houmus • & Curried Rice	Falafel & Humus • Pita Bread	Smoked Tofu • Carrot Puree Le Puy Lins (Vegan)	"Butter Turka Dal" • Lentil Curry • New Portatoes	
<b>BOWLS</b>	"Buddha Bowl" Fried Curry - Cauliflower • Carrot Sticks • Red Cabbage • Feta	Momon Food "Couscous Bowl" Okra in Red Sauce • Falafel	"Good Life Bowl" Lettuce • Red Cabbage - Pear Salad • Brown Rice •	"Veggie Pesto Bowl" • Broccoli • Ruccola • Croutons • Pesto	
<b>DESSERT</b>	Chocolate Coconut Cake	Day and Night Pudding	Swiss Roll	Apple Cinnamon Compote	

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<b>SOUP</b>	Clear Vegetable Soup • Brown Rice • Peas	Beef Soup • Baked Peas • Chives	Clear Chicken Soup • Pancake Strips	Clear Beef Soup • Rice	Clear Vegetable Soup • Veggies
<b>CREAM SOUP</b>	Broccoli Cream Soup (Vegan)	Tomato Cream Soup	Pumpkin Soup	Corn Chowder	Garlic Cream Soup •
<b>MAIN DISH 1</b>	Pappardelle • Veggie Ragout  <small>ELC - GRADE 1</small>	Pasta Horns with Ground Beef • Salad  <small>ELC - GRADE 1</small>	Beef Lasagne • Mixed Salad  <small>ELC - GRADE 1</small>	Spaghetti Bolognese • Fresh Carrots • Grana  <small>ELC - GRADE 1</small>	Fried Calamari • Risi - Bisi  <small>ELC - GRADE 1</small>
<b>MAIN DISH 2</b>	Broccoli Strudel • Buttered Potatoes • Sour Cream,- Herb Dip	Pork Schnitzel • Potato Salad • Basmati Rice	Cevapcici • Onion Mustard • Dollar Chips	Berner Sausages • Onion Mustard • Steakhouse Fries	Salami and Cheese Pizza
<b>VEGETARIAN ALTERNATIVE</b>	Falafel Patties • Houmus • & Curried Rice	"Chili con Planted" • Cous-Cous	Planted "Chicken" Channa • Basmati Rice (Vegan)	Planted Vegetarian Wrap • Guacomole Dip	Pumpkin Curry • Pita Bread (Vegan)
<b>BOWLS</b>	Pesto Bowl • Spring Rolls • Broccoli • Cherry Tomatoes	Momon Food "Couscous Bowl" Okra in Red Sauce • Falafel	"Good Life Bowl" Lettuce • Red Cabbage - Pear Salad • Brown Rice •	"Veggie Pesto Bowl" • Broccoli • Ruccola • Croutons • Pesto	"BUDDHA BOWL" Fried Curry - Cauliflower • Carrot Sticks • Red Cabbage • Feta
<b>DESSERT</b>	Chocolate Coconut Cake	Vanilla Pudding	Marbled Roll	Mandarine Compote	Chocolate Cake

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<b>BOWLS</b>	Create your own Bowl • Fresh Nishiki Rice • Grilled Veggies	Momen Food • Cous - Cous Bowl • Falafel	Create your own Bowl • Frischer Nishiki rice • Fried Chicken Breast	Create your own Bowl • Frischer Nishiki Rice • Crispy Fish Fillet • Spicy Veggies	Create your own Bowl • Frischer Nishiki Rice • Grilled Sweet Potato
<b>DESSERT</b>	Sacher Cake	Apple - Cinnamon Cream •	Marbled Cake	Chocolate - Coconut Cake	Raspberry .- Vanilla Pudding

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