International School of Bremen

Schulküchen Bremen e.V.

Lunch Menu

-Speisekarte-

Monday, 09th March 2020

Cream of Parsnip Soup with Mandarin Salsa

- Pastinakencremesuppe mit Mandarinen-Salsa -



Organic Quality Salad Bar

-Salatbuffet in Bio-Qualität-(Lactose, Gluten, Nuts)



Moroccan Style Couscous with Carrots, Raisins and Cinnamon

-Couscous marokkanische Art mit Möhren, Rosinen und Zimt-



Oranges
-Orangen-

We process seasonal fruits and vegetables from regional organic cultivation. By waiving a pre-registration of the participants of the meal as well as by weather influences it can come to short-term meal plan changes. We ask for your understanding. With a few exceptions, we do not use any additives that are subject to labelling. A list and allergens can be found as a notice in the page area.

<u>International School of Bremen</u>

Schulküchen Bremen e.V.

Lunch Menu

-Speisekarte-

Tuesday, 10th March 2020

Clear Vegetable Soup with Egg Garnish

-Klare Gemüsesuppe mit Eierstich-



Organic Quality Salad Bar

-Salatbuffet in Bio-Qualität-(Lactose, Gluten, Nuts)



Pan-fried Bell Peppers and Tomatoes with Olives, Served with Herb Potatoes and Marinated Goats Cheese

-Paprika-Tomaten-Pfanne mit Oliven, Kräuter-Kartoffeln und mariniertem Ziegenkäse-



Chocolate Pudding

-Schokoladenpudding-(Lactose)

We process seasonal fruits and vegetables from regional organic cultivation. By waiving a pre-registration of the participants of the meal as well as by weather influences it can come to short-term meal plan changes. We ask for your understanding. With a few exceptions, we do not use any additives that are subject to labelling. A list and allergens can be found as a notice in the page area.

International School of Bremen

Schulküchen Bremen e.V.

Lunch Menu

-Speisekarte-

Wednesday, 11th March 2020

Cream of Cauliflower Soup with Chives

- Blumenkohlcremesuppe mit Schnittlauch -



Organic Quality Salad Bar

-Salatbuffet in Bio-Qualität-(Lactose, Gluten, Nuts)



Pasta with Tomato Sauce and Basil Pesto

-Nudeln mit Tomatensauce und Basilikum-Pesto-(Gluten, Nuts)



Apple-Joghurt -

(Lactose)

We process seasonal fruits and vegetables from regional organic cultivation. By waiving a pre-registration of the participants of the meal as well as by weather influences it can come to short-term meal plan changes. We ask for your understanding. With a few exceptions, we do not use any additives that are subject to labelling. A list and allergens can be found as a notice in the page area.

International School of Bremen

Schulküchen Bremen e.V.

Lunch Menu

-Speisekarte-

Thursday, 12th March 2020

'Antipasti' Oven Baked Vegetables

-'Antipasti' Gemüse aus dem Ofen-



Organic Quality Salad Bar

-Salatbuffet in Bio-Qualität-(Lactose, Gluten, Nuts)



Cheese "n" Leek Soup, Optionally with Minced Beef

-Käse-Lauch-Suppe, wahlweise mit Rinderhackfleisch - (Lactose)



Kiwis-

<u>International School of Bremen</u>

Schulküchen Bremen e.V.

Lunch Menu

-Speisekarte-

Friday, 13th March 2020

Tomato Soup with Whipped Cream

- Tomatencremesuppe mit geschlagener Sahne - (Lactose)



Organic Quality Salad Bar

-Salatbuffet in Bio-Qualität-(Lactose, Gluten, Nuts)



Carrot Patties with a Curry and Onion Dip

-Möhren-Bratlinge mit Curry und Zwiebel-Dip- (Egg, Lactose)



Coconut Quark

-Kokos-Quark-(Lactose)

We process seasonal fruits and vegetables from regional organic cultivation. By waiving a pre-registration of the participants of the meal as well as by weather influences it can come to short-term meal plan changes. We ask for your understanding. With a few exceptions, we do not use any additives that are subject to labelling. A list and allergens can be found as a notice in the page area