

International School of Bremen

FrISChe Pause e.V.

Lunch Menu

-Speisekarte-

Monday, 17th January 2022

Cream of Fennel Soup with Honey

Fenchelcremesuppe mit Honig



Organic Quality Salad Bar

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



Fried Potatoes with Remoulade Sauce and Pickled Cucumber

Bratkartoffeln mit Remouladensauce und saurer Gurke



Bananas

Bananen

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

Frische Pause e.V.

Lunch Menu

-Speisekarte-

Tuesday, 18th January 2022

Cream of Pea Soup with Mint

Erbсенcremesuppe mit Minze



Organic Quality Salad Bar

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



Vegetable Cutlet with Herb Sauce and Basmati Rice

Gemüseschnitzel mit Kräutersauce und Basmatireis
(Egg, Gluten)



Cherry Curd

Kirschquark

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Lunch Menu

-Speisekarte-

Wednesday, 19th January 2022

Cream of Tomato Soup with Whipped Cream

Tomatencremesuppe mit geschlagener Sahne



Organic Quality Salad Bar

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



Lentil Vegetable Curry with Cilantro

Linsen-Gemüsecurry mit Koriander



Applecake

Apfelkuchen
(Gluten, Egg, Lactose)

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International School of Bremen

Frische Pause e.V.

Lunch Menu

-Speisekarte-

Thursday, 20th January 2022

Clear Vegetable Soup with Noodles

Klare Gemüsesuppe mit Nudeln



Organic Quality Salad Bar

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



Turnip Cheese Fritters

with Mustard Sauce and Spinach

Steckrüben-Käse-Bratlinge mit Senfsauce und Spinat
(Gluten, Lactose, Egg)



Lemontea

Zitronentee

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International School of Bremen

Frische Pause e.V.

Lunch Menu

-Speisekarte-

Friday, 21st January 2022

Cream of Kohlrabi Soup with Chives

Kohlrabicremesuppe mit Schnittlauch



Organic Quality Salad Bar

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



Pizza with different Toppings

Pizza verschieden belegt
(Lactose, Gluten)



Kiwis

Kiwis

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