

International School of Bremen

Frische Pause e.V.

Lunch Menu

-Speisekarte-

Monday, 13th June 2022

Cream of Carrot Soup with Ginger

Möhrencremesuppe mit Ingwer



Organic Quality Salad Bar

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



Pasta with Tomato Pesto and White Cheese

Nudeln mit Tomatenpesto und Weißkäse
(Gluten)



Apples

Äpfel

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, 14th-June 2022

Cream of Leek Soup with Cheese Croutons

Lauchcremesuppe mit Käse-Croûtons



Organic Quality Salad Bar

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



Colorful Rice Pan with Beef or Fried Onions

Bunte Reispfanne mit Rindfleisch oder Röstzwiebeln



Natural Yogurt with Cornflakes

Naturjoghurt mit Cornflakes
(Lactose)

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International School of Bremen

FrISChe Pause e.V.

Lunch Menu

-Speisekarte-

Wednesday, 15th June 2022

Cream of Curry Soup with Coconut Milk

Currycremesuppe mit Kokosmilch



Organic Quality Salad Bar

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



Mashed Potatoes with Buttered Corn and Green Salad

Kartoffelpüree mit Buttermais und grünem Salat
(Lactose)



Watermelon

Wassermelone

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Frische Pause e.V.

Lunch Menu

-Speisekarte-

Thursday, 16th June 2022

Clear Vegetable Soup with Egg

Klare Gemüsesuppe mit Eierstich



Organic Quality Salad Bar

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



Rice Pudding with Cinnamon and Sugar

Milchreis mit Zimt und Zucker
(Lactose)



Applesauce

Apfelmus

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Frische Pause e.V.

Lunch Menu

-Speisekarte-

Friday, 17th June 2022

Onion Soup with Roasted Bread

Zwiebelsuppe mit Röstbrot



Organic Quality Salad Bar

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



Potato Wedges with Sour Cream and Ketchup

Kartoffelecken mit Sour Cream und Ketchup
(Lactose)



Bananas

Bananen

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