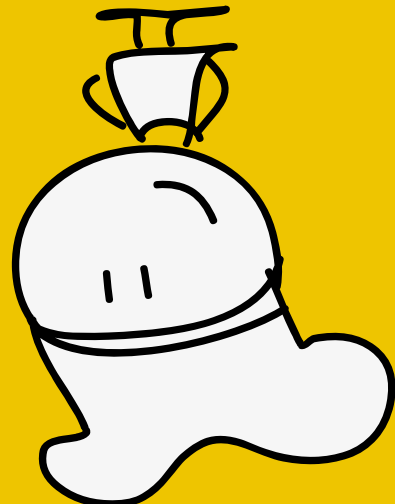
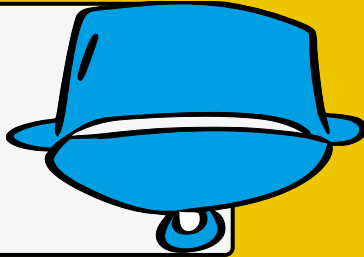


Speiseplan FEBRUARY 2025

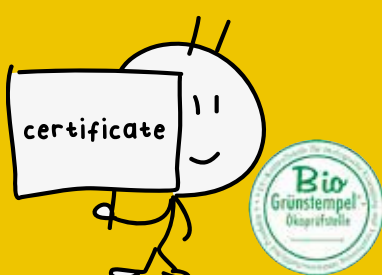


Our recommendations:
Dishes from Switzerland –
look out for the
little chef on the menu!



Information regarding our fully organic menu

Our organic dishes are free of flavour enhancers, aromas, stabilisers and sweeteners. The officially protected organic label helps to identify organically cultivated foodstuffs. The organic label creates consistency, clarity and provides guidance; if it says “organic” on the label, you can be sure that it really is organic.



SERVICE HOTLINE 0341. 44 82 110

GFB Catering GmbH

Gutenbergstraße 11, 04178 Leipzig
Südring 501, 09125 Chemnitz

Tel.: 0341. 44 82 110

Fax: 0341. 44 82 114

info@gfb-catering.com

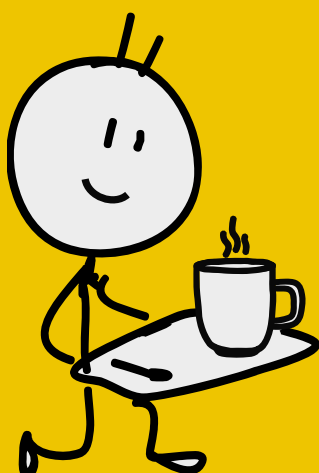
www.gfb-catering.com

Our special meal offer

Due to our many years of experience and consistent ongoing training, we prepare special meals for our customers according to their personal needs and requirements. These special meals are available for all types of allergies, intolerances, metabolic conditions and for customers from different cultural backgrounds, who don't eat pork or beef, for example. In order to safely create wholesome anti-allergy meals, we require a medical certificate.

We supply our special meals with individual delivery notes in food compartment trays with name labels. Our special meals department creates a menu plan that is specifically tailored to the customer; they can choose from either a monthly or a weekly menu plan as required.

Using our special food, our dietician assistants prepare fresh and wholesome meals daily.



Allergen information

We would like to point out that during the complex flow of goods in food production (harvesting, transport, storage, production, packaging...) the possibility of cross-contamination and product transfer cannot generally be ruled out. It is therefore not possible for us to guarantee the complete absence of possible allergens in the regular food supply. If you are dependent on allergen-free food, we would be happy to refer you to our special food offer.

The product may contain the following allergens:

- | | |
|-----|---|
| I | grains containing gluten or hybrids created using them and products thereof |
| Ia | wheat |
| Ib | rye |
| Ic | barley |
| Id | oats |
| Ie | spelt |
| If | kamut |
| II | crustaceans and products thereof |
| III | eggs and products thereof |
| IV | fish and products thereof |

- | | |
|-------|---|
| V | peanuts and products thereof |
| VI | soya beans and products thereof |
| VII | milk and products thereof (includes lactose) |
| VIII | nuts and products thereof |
| VIIIa | almonds |
| VIIIb | hazelnuts |
| VIIIc | walnuts |
| VIIId | cashew nuts |
| VIIIe | pecans |
| VIIIf | Brazil nuts |
| VIIIh | macadamia or Queensland nuts |
| VIIIj | pine nuts |
| VIIIz | pistachios |
| IX | celery and products thereof |
| X | mustard and products thereof |
| XI | sesame seeds and products thereof |
| XII | sulphur dioxide and sulphites in a concentration of more than 10 mg/kg or 10 mg/l |
| XIII | lupin and products thereof |
| XIV | molluscs and products thereof |

Information on the use of additives

We do not use any additives that require labeling. Foods that already contain additives from the manufacturer (supplier), such as: B. Nitrite curing salt in ham products or Kassler, are clearly shown directly on the corresponding product in accordance with the additive's regulation.

Information on the use of additives

- | | |
|----------------------------------|-------------------------------|
| 1) contains preservatives | 8) contains nitrates |
| 2) contains colouring agents | 9) contains sweeteners |
| 3) contains antioxidants | 10) blackened |
| 4) contains nitrate curing salts | 11) waxed |
| 5) contains phosphates | 12) contains alcohol |
| 6) contains flavour enhancers | 13) contains phenylalanine |
| 7) contains sulphates | 14) contains liquid seasoning |

** caught in the wild

No genetically modified foodstuffs are used.

This is how we label our dishes:

- | | | | |
|--|---------------------------------------|--|------------------|
| | vegetarian dish | | |
| | contains poultry | | contains beef |
| | contains pig | | contains venison |
| | contains fish
practically boneless | | contains lamb |



GFB: GENUINE FOOD BLISS

www.gfb-catering.com
Servicetelefon: 0341. 44 82 110



customer number

full name

institution

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DGE-Menu

pasta menu

kids menu

organic menu

cold menu














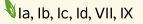

















































































salad platter

ORDER FORM FOR FEBRUARY 2025

Class

Order possible at:
ONLINE: www.gfb-catering.com, APP: GfB-Catering, HAND IN THIS NOTE: at the food counter

Information for schools with salad bars: The raw food salads, fruit and drinks on the menu for the DGE meals, pasta meals and kids meals do not apply. Instead, these schools provide fresh food from their salad bars every day (exception: organic meal).

	DGE*MENU <small>*Deutsche Ges. für Ernährung e.V. (German Nutrition Society)</small>	PASTA MENU	KIDS MENU	 ORGANIC MENU <small>from 100% ORGANIC ingredients</small>	COLD MENU	SALAD PLATTER
MON 03/02/25	Salmon cubes in lemon cream cheese sauce with peas, cauliflower and rice, fruit  Ia, IV, VII	Colorful chicken ragout with vegetables and herbs, served with noodles, fruit  Ia	Vegetarian potato soup with diced vegetables, wholemeal rye bread, fruit  Ia, Ib, VII, IX, X	Rice pudding with hot cherries, banana  VII	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener ^(1, 3, 5) , fruit  III, VII	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit  VII
TUE 04/02/25	Whole grain pasta bolognese with lentils, carrots and tomatoes, white cabbage and mandarin raw food  Ia, IX	Colorful noodles with four-cheese sauce ⁽²⁾ , white cabbage and mandarin raw food  Ia, VII	Chicken goulash with risi-bisi (rice with peas), white cabbage and mandarin raw food  Ia	Eggs in mustard sauce with herb potatoes, fruit  Ia, VII	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener ^(1, 3, 5) , pastries  Ia, III, VII	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, pastries  VII
WED 05/02/25	White cabbage stew with potato pieces, carrots and leek, with wholemeal bread, cucumber salad  Ia, Ib, Ic, Id, VII, IX	 Hörnli und Ghackets Pasta with dark minced meat sauce and grated cheese, cucumber salad  Ia, VII, IX	Egg tart with applesauce ⁽³⁾  Ia, III, VII	Pork goulash with red cabbage and potatoes,  Ia, X	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener ^(1, 3, 5) , fruit yogurt  III, VII	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit yogurt  VII
THURS 06/02/25	Vegetarian chickpea curry with carrots, cauliflower and peas, with herb potatoes, woodruff quark  Ia, VII, X	Penne with tomato mozzarella sauce, woodruff quark  Ia, VII	Turkey schnitzel with creamed cauliflow- er and potatoes, woodruff quark  Ia, III, VII, X	Colorful rice pan with carrots, peas, cau- liflower and herbs, with tomato sauce, cucumber and tomato salad  Ia	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener ^(1, 3, 5) , woodruff quark  Ia, III, VII	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, woodruff quark  VII
FRI 07/02/25	Bulgur pan with vegetables (carrots, peas, tomatoes) and chicken breast strips, with cheese sauce ⁽²⁾ , fruit  Ia, VII	Farfalle with salmon and tomato sauce, fruit  Ia, IV, VII	Yeast dumplings with vanilla sauce, fruit  Ia, III, VII	Pea stew with carrot, celery and potato cubes, plus bread, cherry curd  Ia, Ib, VII, IX	Homemade pasta salad with corn, pineapple, yogurt dressing and a poultry wiener ^(1, 3, 5) , fruit  Ia, III, VII	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit  VII
MON 10/02/25	Chili sin carne with soy, kidney beans and corn, plus whole grain rice, fruit  Ia, VI	Penne with spinach and ricotta sauce, fruit  Ia, VII	Pork goulash with peas and carrots, with mashed potatoes, fruit  Ia, VII	Pollack ragout, plus carrots and potatoes, mandarin  Ia, IV, VII	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, fruit  Ia, III, VII, IX	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, fruit  III, VII
TUE 11/02/25	Scrambled eggs with chives, served with boiled potatoes and cucumber salad  Ia, VII	Farfalle with colorful vegetables and salmon cubes in herb sauce, cucumber salad  Ia, IV, VII, IX	Vegetable patty with peppers in tomato sauce and rice, cucumber salad  Ia, III, VII	Sweet potato curry with coconut milk and rice, fruit yogurt  Ia, VII, X	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, pastries  Ia, III, VII, IX	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, pastries  Ia, III, VII
WED 12/02/25	Asian pan (peppers, soy, green beans and carrot strips) with sweet and sour sauce with rice, white cabbage salad  Ia, VI, IX	Spirelli with jägerschnitzel ^(1, 3, 5) and tomato sauce, white cabbage salad  Ia, III, VII	Potato soup with root vegetables (celery, carrot, leek) and poultry hunting sausage cubes ^(1, 3, 5) , with bread, white cabbage salad  Ia, Ib, VII, IX	Semolina porridge with hot cherries, apple  Ia, VII	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, vanilla curd dish  Ia, III, VII, IX	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, vanilla curd dish  III, VII
THURS 13/02/25	Boiled meatball in herb sauce, with color- ful carrots and potatoes, berry curd  Ia, III, VII	Pasta with lentil bolognese, berry curd  Ia, VII, IX	Rice pan with vegetables and mushrooms, with herb sauce, berry curd  Ia, VII	Chicken slices with mushrooms in dark cream sauce, with risi-bi- si (rice with peas), cucumber salad  Ia, VII	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, berry curd  Ia, III, VII, IX	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, berry curd  III, VII
FRI 14/02/25	Marinated herring ^(3, 9) in yogurt sauce, with herb potatoes, fruit  Ia, III, IV, VII	 Älplermagronen Macaroni in a creamy cream sauce with cheese, bacon ^(1, 3, 5) and onions, fruit  Ia, VII	Marbled yeast dumplings with vanilla sauce, fruit  Ia, VI, VII, VIII	Sweet and sour lentil stew, served with wholemeal bread  Ia, Ib, IX	Potato salad with bell pepper, cucum- ber and mustard dress- ing, a turkey schnitzel, fruit  Ia, III, VII, IX	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, fruit  III, VII
MON 17/02/25 <small>holidays SN</small>	Vegetable cream soup with carrots, celery, leek and potato cubes, with wholemeal bread, fruit  Ia, VII, IX	Fork spaghetti bolognese with poultry, fruit  Ia, VII, IX	Chicken breast strips in cream sauce, with brussels sprouts and mashed potatoes, fruit  Ia, VII, X			
TUE 18/02/25 <small>holidays SN</small>	Gnocchi with spinach cream cheese sauce, white cabbage and carrot raw food  Ia, III, VII	Noodle stew with soup vegetables, smoked meat ^(1, 3, 4) and bread, white cabbage and carrot raw food  Ia, Ib, IX	Rice pudding with applesauce, white cabbage and carrot raw food  VII			
WED 19/02/25 <small>holidays SN</small>	Chicken fricassee with carrots and peas, with rice, cucumber and tomato salad  Ia, VII	Tortellini with beef filling, with tomato herb sauce, cucumber and tomato salad  Ia, VII	Arugula sweet potato slices with creamed carrots and herb potatoes cucumber and tomato salad  Ia, Ic, VII			
THURS 20/02/25 <small>holidays SN</small>	Pollock cubes in mustard-dill sauce, with whole grain vege- table rice with peas and carrots, chocolate pudding  Ia, IV, VII	Noodles with green pesto sauce (basil, rocket, parmesan), chocolate pudding  Ia, VII	 Bündner Gerstensuppe Barley soup ^(1, 3, 5) , barley, colorful vegetables and herbs, with bread chocolate pudding  Ia, Ib, Ic, IX			
FRI 21/02/25 <small>holidays SN</small>	Soy and vegetable cubes in tomato cream cheese sauce, with herb rice, fruit  Ia, VI, VII, IX	Spirelli with turkey goulash, zucchini and tomatoes, fruit  Ia	Pizza margherita, fruit  Ia, VII			
MON 24/02/25 <small>holidays SN</small>	Vegetable stew Mexican style (tomatoes, peppers, kid- ney beans) with whole grain rice, fruit  Ia, IX	Currywurst goulash ^(1, 3, 5) with butterfly noodles, fruit  Ia, VII, IX, X	Vanilla pudding soup with milk buns, fruit  Ia, VII			
TUE 25/02/25 <small>holidays SN</small>	Scrambled eggs with with herbs, boiled potatoes and spinach, cucumber salad with yogurt dill dressing  Ia, VII	Colorful noodles with herb cheese sauce, cucumber salad with yogurt dill dressing  Ia, VII	Pea soup with slices of viennese sausage ^(1, 3, 5) , with bread, cucumber salad with yogurt dill dressing  Ia, Ib, VII, IX			
WED 26/02/25 <small>holidays SN</small>	Colorful egg fricassee (peas, cauliflower, carrots) with parsley potatoes, white cabbage and carrot raw food  Ia, III, VII	Tortellini filled with spinach and ricotta, with tomato sauce, white cabbage and carrot raw food  Ia, VII	 Zurich-style schnitzel with spaetzle, raw carrots  Ia, III, VII			
THURS 27/02/25 <small>holidays SN</small>	Beef goulash with peppers, served with parsley potatoes, mango curd  Ia, VII	Strozzapreti with sausage goulash ^(1, 3, 5) , mango curd  Ia, IX	Creamy tomato soup with rice noodles and parsley, mango curd  Ia, VII			
FRI 28/02/25 <small>holidays SN</small>	Salmon in curry mustard sauce with colored rice (rice with corn and carrots), fruit  Ia, IV, VII, X	Pasta stew with carrots, peas, celery and leek, with whole grain rye bread, fruit  Ia, Ib, Ic	Quark fritters with applesauce, fruit  Ia, VI, VII, VIII			

No liability is accepted for typographical errors. Subject to change.