

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.



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GFB Catering GmbH

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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 crosscontamination 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.

- V peanuts and products thereof
- VI soya beans and products thereof
- VII milk and products thereof (includes lactose)

The product may contain the following allergens:

- I grains containing gluten or hybrids created using them and products thereof
- la wheat
- lb rye
- Ic barley
- ld oats
- le spelt
- lf kamut
- II crustaceans and products thereof
- III eggs and products thereof
- IV fish and products thereof

- 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.

8) contains nitrates

12) contains alcohol

13) contains phenylalanine

14) contains liquid seasoning

10) blackened

11) waxed

9) contains sweeteners

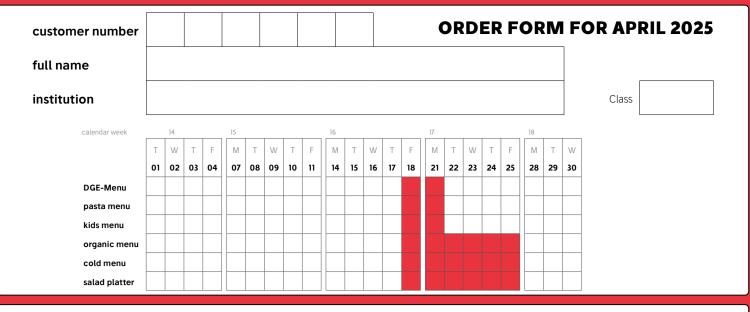
Information on the use of additives

- contains preservatives
- 2) contains colouring agents
- 3) contains antioxidants
- 4) contains nitrate curing salts
- 5) contains phosphates
- 6) contains flavour enhancers
- 7) contains sulphates
- ** caught in the wild No genetically modified foodstuffs are used.

This is how we label our dishes:







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 *Deutsche Ges. für Ernährung e.V. (German Nutrition Society)	PASTA MENU	KIDS MENU	ORGANIC MENU from 100% ORGANIC ingredients	COLD MENU	SALAD PLATTER
TUE 01/04/25	Potatoes with herb quark, butter with cucumber salad	Spirelli bolognese with poultry, cucumber salad ¥Ia, IX	Poultry meatballs with cream sauce, peas and herb potatoes, cucumber salad a, III, VII, X	Colorful vegetables in herb sauce with boiled rice with peas, fruit Ia, VII	Exotic chicken salad with pineapple, mandarin oranges and curry, with baguette rolls, pastries	Baked potato pockets with mixed leaf salad and quark dip, pastries
WED 02/04/25	Rice pudding with sugar and cinnamon, tomato salad	Spirelli with colorful vegetables (carrots, beans, peas) in cream sauce, tomato salad	Fried fish with tomato sauce and mashed potatoes, tomato salad → Ia, IV, VII	Tomato soup with rice and herbs, fruit	Exotic chicken salad with pineapple, manda- rin oranges and curry, with baguette rolls, "froop" yogurt via, III, VII	Baked potato pockets with mixed leaf salad and quark dip, "froop" yogurt
THURS 03/04/25	Salmon cubes in lemon-dill sauce with peas, served with rice, mango yoghurt Ia, IV, VII	Pasta with lentil bolognese, mango yoghurt \la, VII, IX	Pork meatballs with kohlrabi cream and potatoes, mango yoghurt mango la, III, VII	Pasta stew with carrots, peas, celery and leek, bread and leek, bread	Exotic chicken salad with pineapple, mandarin oranges and curry, with baguette rolls, jelly	Baked potato pockets with mixed leaf salad and quark dip, jelly
FRI 04/04/25	Vegetable curry (carrot, cauliflower, peas) with brown rice and feta, pieces of fruit la, VII, IX	Pasta with zucchini and salmon sauce, pieces of fruit →→ Ia, IV, VII	Scrambled eggs with creamed spinach and potatoes, pieces of fruit	Poultry goulash with carrots and peas, with herb rice vala, VII,	Exotic chicken salad with pineapple, mandarin oranges and curry, with baguette rolls, pieces of fruit	Baked potato pockets with mixed leaf salad and quark dip, pieces of fruit
MON 07/04/25 Holidays SA	Salmon cubes in honey-mustard sauce with peas and rice, fruit Ia, IV, VII	Colorful chicken ragout with vegetables and herbs, with pasta, fruit	Vegetarian potato soup with diced vegetable cubes, wholemeal rye bread, fruit	Semolina pudding with hot cherries, banana Na, VII	Homemade pasta salad with corn, pineapple, yogurt dressing and a chicken sausage ^{(1, 3, 5),} fruit	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit
TUE 08/04/25 Holidays SA	Whole grain pasta, soy bolognese, carrots, celery and leeks, white cabbage and mandarin raw vegetables	Colorful pasta with four cheese sauce ^{(2),} white cabbage and man- darin raw vegetables Ia, VII	Cream chicken strips with risi-bisi (rice with peas), white cabbage and mandarin raw vegetables	Boiled eggs in mustard sauce with herb potatoes, fruit	Homemade pasta salad with corn, pineapple, yogurt dressing and a chicken sausage ^(1, 3, 5) , pastries	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, pastries
WED 09/04/25 Holidays SA	White cabbage stew with potato pieces, carrots and leeks, with wholemeal bread, cucumber salad	Spirelli with dark minced meat sauce, cucumber salad	Pancakes with apple sauce ⁽³⁾ a, III, VII	Pork goulash with red cabbage and potatoes, apple	Homemade pasta salad with corn, pineapple, yogurt dressing and a chicken sausage ^{(1, 3, 5),} fruit yogurt	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit yogurt
THURS 10/04/25 Holidays SA	Vegetarian chickpea curry with carrots, cauliflower and peas, served with herb potatoes, woodruff quark la, VII, X	Penne with tomato-mozzarella sauce, woodruff quark	Königsberger Klopse in caper sauce, served with potatoes, woodruff quark Ia, III, VII, X	Colourful vegetable rice stir-fry with carrots, peas, cauli- flower and herbs, served with tomato sauce, cucumber-tomato salad	Homemade pasta salad with corn, pineapple, yogurt dressing and a chicken sausage ^{(1, 3, 5),} woodruff quark	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, woodruff quark
FRI 11/04/25 Holidays SA	Bulgur pan with vegetables (carrots, peas, tomatoes) and chicken breast strips, with cheese sauce ^{(2),} fruit	Farfalle with salmon and toma- toes in cream sauce, fruit → Ia, IV, VII	Vanilla pudding soup with milk rolls, fruit Via, III, VII	Pea stew with carrot, celery and potato cubes, with bread, cherry quark a, Ib, VII	Homemade pasta salad with corn, pineapple, yogurt dressing and a chicken sausage ^{(1, 3, 5),} fruit	Farmer's salad with shepherd's cheese, cucumbers, tomatoes, olives and red onions, fruit
MON 14/04/25 Holidays SA	Chili sin carne with kidney beans and corn, with wholegrain rice, chocolate easter bunny	Penne with spinach and ricotta sauce, chocolate easter bunny la, VI, VII	Chicken goulash with kohlrabi and mashed potatoes, chocolate easter bunny a, VI, VII	Pollock ragout with carrots and potatoes, chocolate easter bunny → Ia, IV, VI, VII	Potato salad with bell peppers, cucumbers and mustard dressing, a turkey schnit- zel, chocolate easter bunny	Chef Salad mixed raw vegetable salad with ham ^(1,3,5) and egg, cocktail sauce, chocolate easter bunny
TUE 15/04/25 Holidays SA	Gnocchi with spinach and cream cheese sauce, tomato salad	Farfalle with colorful vegetables and salmon cubes in herb sauce, cucumber salad → la, IV, VII	Vegetable patty with bell peppers in tomato sauce and rice, cucumber salad	Sweet potato curry with coconut milk and spinach, with rice, fruit yoghurt	Potato salad with bell peppers, cucumbers and mustard dressing, a turkey schnit- zel, pastries VIa, III, VI, VII, IX	Chef Salad mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, pastries
WED 16/04/25 Holidays SA	Scrambled eggs with chives, with boiled potatoes, cucumber salad	Spirelli with breaded hunter's sausage (1, 3, 5) and tomato sauce, tomato salad	Potato soup with root vegetables (celery, carrot, leek) and diced poultry sau- sage ^(1, 3, 5) , with bread, tomato salad	Semolina pudding with hot cherries, apple	Potato salad with bell peppers, cucumbers and mustard dressing, a turkey schnit- zel, vanilla quark wailla quark	Chef Salad mixed raw vegetable salad with ham ^(1,3,5) and egg, cocktail sauce, vanilla quark
THURS 17/04/25 Holidays SA	Boiled meatball in herb sauce, with colorful carrots and potatoes, berry quark	Colorful pasta with gorgonzola sauce, berry quark Ia, VII	Colorful egg ragout with carrots, beans, peas and cauliflower, with herb potatoes, berry quark	Pasta stew with chicken cubes and colorful vegetables, with bread, cucumber salad	Potato salad with bell peppers, cucumbers and mustard dressing, a turkey schnit- zel, berry quark dra, III, VI, VII, IX	Chef Salad mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, berry quark
FRI 18/04/25 Holidays SA Holiday	Good Friday					
MON 21/04/25 Holiday	Easter Monday					
TUE 22/04/25 Holidays SN	Rice pudding with hot cherries, raw white cabbage Na, VII	Shell pasta stew with soup vegetables and bread, raw white cabbage Ia, Ib, IX	Chicken strips in dark cream sauce, with beans and herb potatoes, raw white cabbage			
WED 23/04/25 Holidays SN	Chicken fricassee with carrots and peas, served with rice cucumber tomato salad a, VII	Penne with chicken in bell pepper cream sauce, cucumber tomato salad da, VII	Arugula sweet potato fritters with creamed carrots, herb potatoes cucumber tomato salad			
THURS 24/04/25 Holidays SN	Pollock cubes in mustard and dill sauce, served with wholegrain vegetable rice with peas and car- rots, cherry yoghurt ->>> Ia, VI, VII	Spaghetti bolognese with poultry, cherry yoghurt ✓Ia, VII, IX	Pearl barley stew with vegetables (celery, carrot, leek), served with wholegrain bread, cherry yoghurt			
FRI 25/04/25 Holidays SN	Soy and vegetable cubes in tomato cream cheese sauce, served with herb rice, fruit	Spirelli with turkey goulash and bell peppers, fruit	Rice pudding with apple sauce			
MON 28/04/25	Mexican style vegeta- ble stew (tomatoes, peppers, kidney beans) with wholegrain rice, fruit	Currywurst goulash ^(1, 3, 5) with butterfly noodles, fruit a , VII, IX, X	Sweet and sour lentil stew with diced potatoes and carrots, with bread, fruit	Diced fish in mustard and dill sauce, with peas and potatoes, apple Ia, IV, VII	Spaghetti salad with red pesto, feta cheese and arugula, fruit	Gardener's style salad platter mixed leaf salads, cucum- bers, tomatoes and corn with herb dressing, fruit
TUE 29/04/25	Herb scrambled eggs with boiled potatoes and spinach, cucumber salad with yoghurt dill dressing la, VII	Colorful pasta with herb cheese sauce, cucumber salad Na, VII	Pea soup with slices of Vienna sau- sages ^(1, 3, 5) , with bread, cucumber salad a, Ib, VII, IX	Pork goulash with gravy, carrot and kohlrabi vegetables and potatoes	Spaghetti salad with red pesto, feta cheese and arugula, pastries	Gardener's style salad platter mixed leaf salads, cucum- bers, tomatoes and corn with herb dressing, pastries
WED 30/04/25	Colorful egg fricassee (peas, cauliflower, carrots) with parsley potatoes, raw cabbage and carrot salad	Tortellini filled with spinach and ricotta, with tomato sauce, white cabbage and carrot raw vege- tables	Pizza napoli, raw cabbage and carrot salad Ia, VII	Long-grain rice with diced vegetables, with tomato cream sauce, pieces of fruit la, VII	Spaghetti salad with red pesto, feta cheese and arugula, "froop" mango	Gardener's style salad platter mixed leaf salads, cucum- bers, tomatoes and corn with herb dressing, froop mango