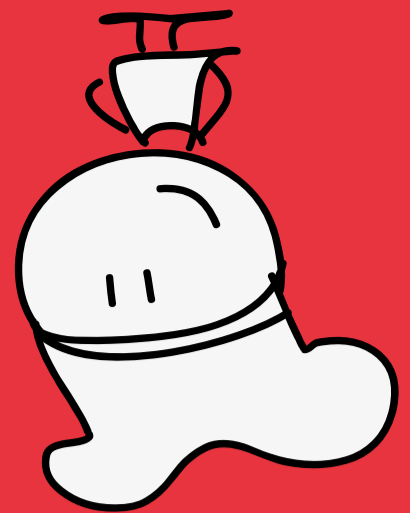
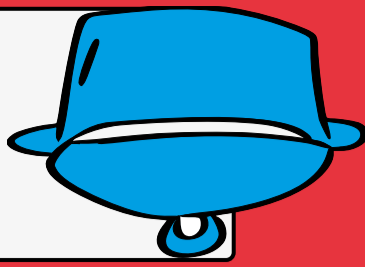


# APRIL 2025 MENU



Our recommendations:  
Dishes during Easter –  
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

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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 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 pig
- contains fish practically boneless
- contains beef
- contains venison
- contains lamb



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