

# Menuplan

be fresh Catering AG



Week 5 30.01. – 3.02.2012

	Menu 1	Menu 2	Vegi
<b>M</b> <b>o</b> <b>n</b> <b>d</b> <b>a</b> <b>y</b>	Soup or Jus  <b>Torteloni stuffed with poultry meat Mascarpone –sauce</b>  salade or fruit CHF 9.30 EXT 12.30	Soup or fruit  <b>Pork steak sauce Café de paris fennel Risotto</b>  CHF 9.30 EXT 12.30	Soup or fruit  <b>Veggi burger vegetables sauce broccoli Pilavrice</b>  CHF 9.30 EXT 12.30
<b>T</b> <b>u</b> <b>e</b> <b>s</b> <b>d</b> <b>a</b> <b>y</b>	Soup or Jus  <b>Beef liver with herbs shucky beans</b>  CHF 9.30 EXT 12.30	Soup or Jus  <b>Spaghetti with salmon and cream sauce</b>  salade or fruit CHF 9.30 EXT 12.30	Soup or Jus  <b>Hörnli Grandmother style</b>  salade or fruit CHF 9.30 EXT 12.30
<b>W</b> <b>e</b> <b>d</b> <b>n</b> <b>e</b> <b>s</b> <b>d</b> <b>a</b> <b>y</b>	Soup or Jus  <b>Veal goulash “Vienna style” noodles</b>  salade or fruit CHF 9.30 EXT 12.30	Soup or Jus  <b>Chicken breast green peas and carrots french freis</b>  CHF 9.30 EXT 12.30	Soup or Jus  <b>Celery Piccata tomato sauce lettuce rice</b>  salade or fruit CHF 9.30 EXT 12.30
<b>T</b> <b>u</b> <b>r</b> <b>s</b> <b>d</b> <b>a</b> <b>y</b>	Soup or Jus  <b>Beef rolls sauce « san Diego » ratatouille mashed potatoes</b>  CHF 9.30 EXT 12.30	Soup or Jus  <b>Spaetzle pan with ham vegetables and crème fraich</b>  salade or fruit CHF 9.30 EXT 12.30	Soup or Jus  <b>Potato gratin with leek</b>  salade or fruit CHF 9.30 EXT 12.30
<b>F</b> <b>r</b> <b>i</b> <b>d</b> <b>a</b> <b>y</b>	Soup or Jus  <b>Kung pao chicken with parfumrice</b>  salade or fruit CHF 9.30 EXT 12.30	Soup or Jus  <b>Fish Piccata tomato sauce sugar pea potatoes</b>  CHF 9.30 EXT 12.30	Soup or Jus  <b>Vadai rolls with jogurt sauce mixed vegetables parfumrice</b>  salade or fruit CHF 9.30 EXT 12.30

The whole week available

## be fresh – plate

**Penne Parma** with onions, capers, Parma ham, tomatoes  
Salade

Fr. 12.00

### HIT

Entrecote wild boar mixed vegetables french fries

Fr. 13.50