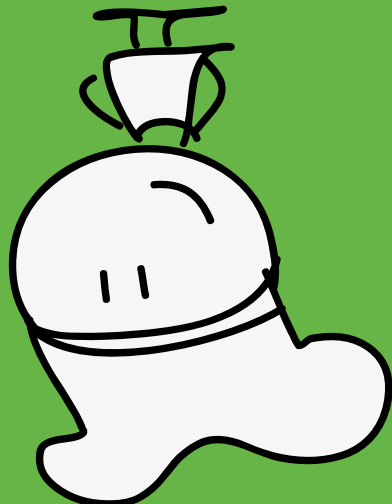
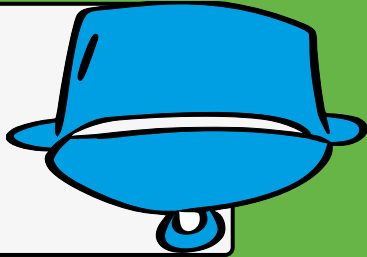


JULY 2026
MENU



Our recommendations:
Bulgarian dishes –
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

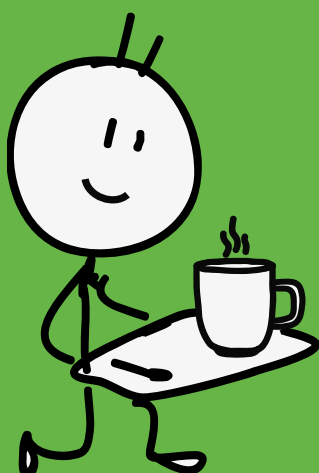
www.gfb-catering.com

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



SERVICE HOTLINE
0341. 44 82 110

customer number

full name

institution

Class

ORDER FORM FOR JULY 2026

DGE-menu

pasta menu

kids menu

cold menu

salad platter

ORDER
ONLINE: www.gfb-catering.com or 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	COLD MENU	SALAD PLATTER
WED 01/07/26	Soy and vegetable cubes (carrot, celery, leek) in tomato cream cheese sauce, served with herb rice, white cabbage salad  Ia, VII	Spirelli with breaded Jagdwurst slice ^(1, 3, 5) and tomato sauce, white cabbage salad  Ia, III, VII, IX, X	Egg ragout with colorful vegetables (cauli-flower, carrots, peas), served with potatoes, white cabbage salad  Ia, VII, X	Colorful rice salad with bell pepper, corn, peas, a poultry patty, fruit  Ia, III, VII	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, vanilla quark dish  III, VII, X
THURS 02/07/26	Poultry goulash in herb sauce, served with colorful carrots and potatoes, berry curd cheese  Ia, VII	Colorful pasta with gorgonzola sauce, berry curd cheese  Ia, VII	Fried fish with dill sauce, served with carrot and potato mash berry curd cheese  Ia, IV, VII	Colorful rice salad with bell pepper, corn, peas, a poultry patty, pastries  Ia, III, VII	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, berry curd cheese  III, VII, X
FRI 03/07/26	Marinated herring ^(3, 9, 13) in yoghurt sauce, served with herb potatoes, fruit  III, IV, VII	Bent spaghetti with sausage goulash ^(1, 3, 5) , fruit  Ia, IX	Marbled yeast dumplings with vanilla sauce, fruit  Ia, VI, VII, VIII	Colorful rice salad with bell pepper, corn, peas, a poultry patty, red fruit jelly  Ia, III, VII	Chef's salad Mixed raw vegetable salad with ham ^(1, 3, 5) and egg, cocktail sauce, fruit  III, VII, X
MON 06/07/26 Holidays SN / ST	Vegetable cream soup with carrots, celery, leeks and potato cubes, served with wholemeal bread, fruit  Ia, VII, IX	Noodles with green pesto sauce (basil, arugula, parmesan), fruit  Ia, VII, VIII	Chicken breast strips in cream sauce, served with beans and mashed potatoes and sweet potatoes, fruit  Ia, VII, X		
TUE 07/07/26 Holidays SN / ST	Semolina porridge with hot strawberries, carrot raw vegetables  Ia, VII	Bent spaghetti with soy bolognese and vegetable cubes (carrot, celery, leek), carrot raw vegetables  Ia	Poultry curry with colorful vegetables (bell peppers, carrots, cauliflower), served with rice, raw white cabbage  Ia, VII		
WED 08/07/26 Holidays SN / ST	Chicken fricassee with carrots and peas, served with rice, cucumber and tomato salad  Ia, VII	Penne in paprika cream sauce, cucumber and tomato salad  Ia, VII	rocket and sweet potato bake with creamed carrots, herb potatoes, cucumber and tomato salad  Ia, Ic, VII		
THURS 09/07/26 Holidays SN / ST	Pollock cubes in mustard-dill sauce, served with vegetable brown rice with peas and carrots, cherry yoghurt  Ia, VI, VII	Shell pasta stew with soup vegetables and bread, cherry yoghurt  Ia, Ib, VII, IX	 Palneni Tschuschki Stuffed peppers with tomato sauce, served with rice cherry yoghurt  Ia, III		
FRI 10/07/26 Holidays SN / ST	Gnocchi with spinach cream cheese sauce, fruit  Ia, III, VII	Currywurst goulash ^(1, 3, 5) with bow-tie pasta, fruit  Ia, IX, X	Potato soup with soup vegetables (carrot, celery, leek) fruit  Ia, VII, IX, X		
MON 13/07/26 Holidays SN / ST	Mexican-style vegetable stew (tomatoes, bell pepper, kidney beans) with brown rice, fruit  Ia, IX	Spirelli with turkey goulash and paprika, fruit  Ia	Creamy tomato soup with rice and parsley, fruit  Ia, VII		
TUE 14/07/26 Holidays SN / ST	Scrambled eggs with herbs, boiled potatoes and spinach, cucumber salad with yoghurt dill dressing  Ia, VII	Twisted noodles, with herb cheese sauce, cucumber salad with yoghurt dill dressing  Ia, VII	 Kawarma Turkey goulash with onions, peppers, mushrooms, tomatoes and herbs, served with bulgur, cucumber salad with yoghurt dill dressing  Ia		
WED 15/07/26 Holidays SN / ST	Colorful egg fricassee (peas, cauliflower, carrots) with parsley potatoes, white cabbage and carrot raw vegetables  Ia, VII, X	Pasta with poultry sausage goulash ^(1, 3, 5) , white cabbage and carrot raw vegetables  Ia, IX, X	Yeast dumplings with mango sauce, white cabbage and carrot raw vegetables  Ia, III, VII		
THURS 16/07/26 Holidays SN / ST	Beef goulash with bell pepper, served with parsley potatoes, mango quark  Ia, X	Tortellini stuffed with spinach and ricotta, served with tomato sauce, mango quark  Ia, VII	Sweet and sour lentil stew with potato and carrot cubes, served with bread, mango quark  Ia, Ib, VII, IX		
FRI 17/07/26 Holidays SN / ST	Salmon in curry mustard sauce with coloured rice (rice with corn and carrots), fruit  Ia, IV, VII	Pasta stew with carrots, peas, celery and leeks, served with wholemeal rye bread, fruit  Ia, Ib	Pizza Napoli, fruit  Ia, VII		
MON 20/07/26 Holidays SN / ST	Sweet potato stew with carrot and potato cubes, served with wholemeal bread, fruit  Ia, Ib, VII	Macaroni with lemon-basil sauce, fruit  Ia, VII	“Schnippelwurst goulash” Slices of Viennese sausages ^(1, 3, 5) with bell peppers in tomato sauce, served with mashed pota-toes, fruit  Ia, VII		
TUE 21/07/26 Holidays SN / ST	Vegetable curry (carrots, leeks, bamboo shoots, mushrooms) with rice, white cab-bage and carrot raw vegetables  Ia, VI, VII, IX	Bent spaghetti with pork bolognese and vegeta-ble cubes (carrot, celery, leek), white cabbage and carrot raw vegetables  Ia, IX	Fish fingers with tomato sauce and mashed potatoes, white cabbage and carrot raw vegetables  Ia, VI, VII		
WED 22/07/26 Holidays SN / ST	Pollock cubes in cream cheese sauce with lemon and dill with peas and potatoes, carrot raw food  Ia, IV, VII	Pasta with colorful vegetables (peas, carrots, corn), served with herb cream sauce, carrot raw food  Ia, VII	Quark fritters with apple sauce ⁽³⁾ , carrot raw food  Ia, III, VII		
THURS 23/07/26 Holidays SN / ST	 Schopska Salad with cucumber, tomato, bell pepper and white cheese and parsley, served with wholemeal rolls, blueberry curd cheese  Ia, Ib, VII	Colourful spirelli with tomato sauce and grated cheese, blueberry curd cheese  Ia, VII	Boiled poultry meatball in caper sauce with parsley potatoes, blueberry curd cheese  Ia, III, VII		
FRI 24/07/26 Holidays SN / ST	Colorful vegetable pan with potatoes, beans, tomatoes, eggplant and bell pepper, served with bread, fruit  Ia, Ib, IX	Spirelli with lentil bolognese and vegeta-ble cubes (carrot, celery, leek), fruit  Ia, VI, IX	Semolina porridge with hot strawberries, fruit  Ia, VII		
MON 27/07/26 Holidays SN / ST	Strips of chicken breast fillet ⁽¹⁴⁾ in poultry cream sauce, carrots and peas, served with herb potatoes, fruit  Ia, VII, X	Pasta with tomato-ricotta sauce, fruit  Ia, VII	Cauliflower curry with coconut milk, bell pepper and peas, served with brown rice, fruit  Ia		
TUE 28/07/26 Holidays SN / ST	Chickpea curry with bell pepper strips and coco-nut milk, served with brown rice, tomato and cucumber salad  Ia, VII	Bent spaghetti with salmon cream cheese sauce, tomato and cucumber salad  Ia, IV, VII	Chicken Nuggets with tomato sauce and mashed potatoes, tomato and cucumber salad  Ia, III, VII		
WED 29/07/26 Holidays SN / ST	Carrot and ginger soup with bread, raw white cabbage and mandarin salad  Ia, Ib, VII	Penne with tomato cream sauce and herbs, raw white cabbage and mandarin salad  Ia, VII	 Kebapcheta Minced meat rolls with bell pep-pers and sauce, served with rice, raw white cabbage and mandarin salad  Ia, III, X		
THURS 30/07/26 Holidays SN / ST	Salmon cubes in honey-dill sauce with colorful carrots and herb brown rice, fruit yoghurt  Ia, IV, VII	Penne with green pesto, fruit yoghurt  Ia, VII, VIII	Vegetable patty with carrot and kohlrabi cream, potatoes, fruit yoghurt  Ia, III, VII		
FRI 31/07/26	Barley stew with potato cubes, carrots, celery and leek, wholemeal rye bread, fruit  Ia, Ib, Ic	Spirelli with soy bolognese and vegetable cubes (carrot, celery, leek), fruit  Ia, VI, IX	Pancakes, served with applesauce, fruit  Ia, III, VII		

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