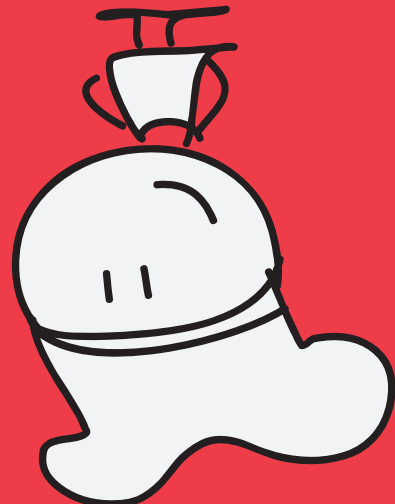
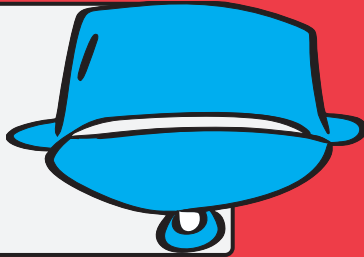


AUGUST 2026 MENU



ENJOY
YOUR MEAL!



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 and products thereof:

- I grains containing gluten**
or hybrids created using them
 - Ia wheat
 - Ib rye
 - Ic barley
 - Id oats
 - Ie spelt
 - If kamut
- II crustaceans**
- III eggs**

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

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. No genetically modified ingredients are used.

Information on the use of additives

- 1) contains preservatives
- 2) contains colouring agents
- 3) contains antioxidants
- 4) contains nitrate curing salts
- 5) contains phosphates
- 6) contains flavour enhancers
- 7) contains sulphates
- 8) contains nitrates
- 9) contains sweeteners
- 10) blackened
- 11) waxed
- 12) contains caffeine
- 13) contains quinine
- 14) contains milk proteins
- 15) contains phenylalanine
- 16) contains alcohol
- 17) Excessive consumption may cause a laxative effect.
- 18) contains liquid seasoning

** caught in the wild

This is how we label our dishes:

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



GFB: GENUINE FOOD BLISS



**SERVICE HOTLINE
0341. 44 82 110**

customer number

full name

institution

ORDER FORM FOR AUGUST 2026

Class

CW

32

M

T

W

Th

F

03

04

05

06

07

33

M

T

W

Th

F

10

11

12

13

14

34

M

T

W

Th

F

17

18

19

20

21

35

M

T

W

Th

F

24

25

26

27

28

36

M

31

DGE-menu

classic menu

organic vegetarian m.

fresh line

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 menus and classic meals do not apply. Instead, these schools provide fresh food from their salad bars every day (exception: organic vegetarian menu).

	DGE-MENU DGE = Deutsche Ges. für Ernährung e.V. (German Nutrition Society)	CLASSIC MENU	 ORGANIC VEGETARIAN MENU from 100% ORGANIC ingredients	FRESH LINE
MON 03/08/26 Holidays SN / ST	Pollock cubes in cream cheese sauce with lemon and dill, with colorful carrots and potatoes, apple  Ia, IV, VII	Potato soup with carrots, leeks, celery, served with wholemeal bread, apple  Ia, VII	Wholemeal pasta with sliced tomatoes in spinach sauce, banana  Ia, VII	Colorful salad plate Salad mix, cucumber, tomato, corn and yoghurt herb dressing, apple  VII
TUE 04/08/26 Holidays SN / ST	Vegetable curry made from carrots, leeks, bamboo shoots, mushrooms with rice, raw cabbage and carrot salad  Ia, IV	Turkey goulash, served with creamed kohlrabi and potatoes, raw cabbage and carrot salad  Ia, III, VII	Crispy polenta and cheese slice, served with tomato-zucchini herb sauce, strawberry yoghurt  Ia, III, VII	Two Frankfurters ^(1, 3, 5) with potato salad and portion mustard, pastries  Ia, III, VII
WED 05/08/26 Holidays SN / ST	Chickpea curry with cauliflower, carrots and coconut milk, served with herb potatoes, raw cucumber and radish salad  Ia, VII	Tortellini stuffed with spinach ricotta, tomato sauce, raw cucumber and radish salad  Ia, VII	Kaiserschmarrn without raisins, with vanilla sauce, apple  Ia, III, VII	Mixed salad with vegetarian medaillon and dip, chocolate pudding  Ia, III, VII
THURS 06/08/26 Holidays SN / ST	Colorful vegetable stew with potatoes, beans, tomatoes, aubergines and peppers, served with rye bread, blueberry curd  Ia, Ib, VII	Pollock fish fingers with peas, tomato sauce and mashed potatoes, blueberry curd  Ia, VII	Spirelli with lemon basil sauce, cucumber salad  Ia, VII	Italian salad Leaf salads, arugula, tomatoes, mozzarella and olives ⁽⁷⁾ , balsamic dressing, served with roll, blueberry curd  Ia, VII
FRI 07/08/26 Holidays SN / ST	Marinated herring ^(1, 9, 13) in yoghurt sauce, served with herb potatoes and beetroot, banana  III, IV, VII	Noodles with poultry sausage goulash ^(1, 3, 5) , banana  Ia, IX, X	Rice pudding with cinnamon and sugar, tomato salad  VII	Pasta salad in mayonnaise, plus colorful raw food and pork schnitzel, banana  Ia, III, VII
MON 10/08/26 Holidays SN / ST	Wholemeal Spirelli with soy bolognese (celery, leek and carrot cubes), peach  Ia	Colorful rice stew with vegetables, wholemeal rye bread, peach  Ia, Ib, IX	Strips of chicken breast fillet in poultry cream sauce, carrots and peas, with herb potatoes, apple  Ia, VII	Colorful salad with celery schnitzel and yoghurt dressing, peach  Ia, IX
TUE 11/08/26 Holidays SN / ST	Chickpea curry with pepper strips and coconut milk, served with brown rice, white cabbage salad  Ia, VII	Chicken Nuggets with tomato sauce and mashed potatoes, white cabbage salad  Ia, III, VII	Pasta stew with colorful vegetables from carrots, peas, Brussels sprouts, served with rye bread, vanilla quark  Ia, Ib, VII, IX	German sausage salad Sliced Jagdwurst ^(1, 3, 5) with cheese, onion and gherkin ⁽⁹⁾ , served with rye bread, pastries  Ia, Ib, VII
WED 12/08/26 Holidays SN / ST	Vegetable patty with peas in sauce hollandaise style and herb potatoes, cucumber salad with corn  Ia, III, VII	Farfalle with colorful vegetables and chicken cubes in herb sauce, cucumber salad with corn  Ia, VII	Semolina porridge with sugar and cinnamon, tomato salad  Ia, VII	Mixed salad platter with tomato, cucumber, white cabbage, Feta and yoghurt dressing, blueberry quark  Ia, VII
THURS 13/08/26 Holidays SN / ST	Salmon cubes in honey-dill sauce with colorful carrots and herb brown rice, lemon quark dessert  Ia, IV, VII	Carrot crispy schnitzel served with carrot and kohlrabi cream, served with potatoes, lemon quark dessert  Ia, III, VII, XI	Penne with vegetable strips of carrots, celery and leeks in cheese herb sauce, plums  Ia, III, VII	Exotic couscous salad with bell pepper, cucumber and leek, served with raw apple carrot salad, lemon quark dessert  Ia, VII
FRI 14/08/26 Holidays SN / ST	Vegetarian vegetable cream soup made from carrots, leeks and celery, with wholemeal rye bread, banana  Ia, Ib, IX	Wholemeal spirelli with salmon cream cheese sauce and broccoli, banana  Ia, IV, VII	Soy strips with tomatoes, peppers and mushrooms, served with rice, pear  Ia	Chicken nuggets with colorful pasta salad, banana  Ia, III, VII
MON 17/08/26	Pollock cubes in mustard sauce with peas, served with rice, plum  Ia, IV, VII	Rice pudding with hot plums, plum  VII	Bent spaghetti with tomato feta sauce, apple  Ia, VII	Raw mixed vegetable salad with Gouda and egg, plum  VII
TUE 18/08/26	Colorful curry with carrots, cauliflower, beans and chickpeas, served with brown rice, cucumber salad with yoghurt dressing  Ia, VII	Bent spaghetti with pork bolognese and vegetable cubes (carrot, celery, leek), white cabbage salad  Ia	Vegetable stew with carrots, celery and leek, Gurkensalat mit Joghurt dressing  Ia, Ib, VII, IX	Colorful salad platter with baked falafel balls, served with mint yoghurt dip, pastries  Ia, VII
WED 19/08/26	Vegetable stir-fry made from carrots, cauliflower, peas and soy in herb sauce, served with potatoes, raw carrot salad  Ia, VII	Jägerschnitzel ^(1, 3, 5) with tomato sauce and spirelli, served with grated cheese, raw carrot salad  Ia, III, VII, IX, X	Potato soup, served with bread berry curd  Ia, Ib, VII, IX	Rice salad “Mexico” with kidney beans, corn, bell pepper and tomatoes, vanilla quark dessert  Ia, VII
THURS 20/08/26	Lentil stew with potato cubes and vegetables made from carrots and celery, served with wholemeal bread, cherry yoghurt  Ia, Ib	Potato noodle pan with tomato mozzarella sauce, cocktail tomatoes and arugula, cherry yoghurt  Ia, III, VII	Wholemeal penne with tomato sauce and grated cheese, banana  Ia, VII	Fitness Plate Mixed lettuce, cucumber, tomato, corn with ham strips ^(1, 3, 5) , egg and grated cheese, yoghurt dressing, cherry yoghurt  VII
FRI 21/08/26	Spirelli with chicken goulash and bell pepper strips, apple  Ia, VII	Eggs in mustard sauce, with mixed vegetables made from carrots, cauliflower, broccoli with herb potatoes, apple  Ia, VII	Pearl barley stew with potato and carrot cubes, served with bread, cucumber salad  Ia, Ib, Ic, IX	Salad plate with cheese salad, served with raw vegetables and grain roll, apple  Ia, Ib, Ic
MON 24/08/26	Green bean stew with potato and carrot cubes, with wholemeal rye bread, apricot  Ia, Ib, VII	Soy strips with mushrooms in cream sauce, served with herb potatoes, apricot  Ia, VII	Colorful pasta mix with vegetable strips of carrot, celery and leek, served with parmesan cream sauce, apple  Ia, VII	Greek salad plate lettuce, cucumber, tomato, Olives ⁽⁷⁾ , salad cheese and yoghurt dressing, apricot  Ia, VII
TUE 25/08/26	Potatoes with herb curd and butter cucumber and radish salad  VII	Pollock fish patty with creamed carrot vegetables and brown rice, cucumber and radish salad  Ia, IV, VII	Bent spaghetti with vegetable goulash, plum  Ia	Potato salad with gherkins ⁽⁹⁾ , cucumbers, egg and yoghurt with a turkey patty, pastries  Ia, III, VII
WED 26/08/26	Natural Chicken breast fillet with broccoli cauliflower cream, served with herb rice, raw carrot salad  Ia, VII	Semolina porridge with sugar and cinnamon, raw carrot salad  Ia, VII	Penne with chive-cheese sauce, cucumber and tomato salad  Ia, VII	Bulgur salad with bell pepper, cucumber and carrot, served with tomato yoghurt dressing, blueberry quark  Ia, VII
THURS 27/08/26	Wholemeal spaghetti with Ratatouille vegetables in tomato sauce, served with grated cheese, vanilla quark dessert  Ia, VII	Grilled pork sausage ^(1, 3, 5) with peas, mustard sauce and mashed potatoes, vanilla quark dessert  Ia, VII	Egg ragout with carrots, peas and cauliflower, served with parsley potatoes, apple  Ia, VII, X	Colorful rice salad with bell pepper, cucumber, corn and yoghurt dip with curry, vanilla quark dessert  Ia, VII
FRI 28/08/26	Pollock cubes in spinach cream cheese sauce, served with brown rice, apple  Ia, IV, VII	Mild cauliflower coconut curry with spinach, served with herb rice, apple  Ia, VII	Macaroni with gorgonzola spinach sauce, cherry yoghurt  Ia, VII	Salad with corn, cChickpeas, peppers, beans and a pork meatball, apple  Ia, III, VII
MON 31/08/26	Pork goulash with carrots and peas, served with potato and celery puree, apricot  Ia, VII	Vegetable stew with savory cabbage, carrots and celery, served with wholemeal rye bread, apricot  Ia, Ib, VII, IX	Tomato and vegetable ragout with bent spaghetti, served with grated cheese, apple  Ia, VII	Wholemeal pasta salad with corn, peppers, french dressing and a turkey meatball, apricot  Ia, III, VII

