<table>
<thead>
<tr>
<th></th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ / Wok</td>
<td>Grilled steak of turkey hen with curry sauce (with apple, pineapple, and mango), served with rice with almonds (4, 18, 21, 22ma, 34)</td>
<td>Closed</td>
<td>Filet of pork with fresh creamy mushrooms, hash browns Swiss-style with Edam cheese (12we, 13, 17, 21, 29)</td>
<td>Beefsteak with grilled tomato, herb butter, and French fries (13, 21, 30)</td>
<td>Fresh trout meunière fried with parsley potatoes, and slice of citron (12we, 15)</td>
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<tr>
<td>Offer of the day</td>
<td>Closed</td>
<td>Steak of pork (from rural production group) with gravy, herb egg noodles (12we, 17, 29)</td>
<td>Closed</td>
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<tr>
<td>Vegetarian / Vegan</td>
<td>Closed</td>
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<tr>
<td>Lunch 1</td>
<td>Regional potato soup with roots, parsley, lovage, sausage, and side roll (2, 5, 12we, 13, 21, 29)</td>
<td>Vegetarian pasta squares baked in egg with onions, and herbs, served with potato salad with cucumber and radish (12, 13, 17, 18, 21, 26)</td>
<td>Chili sin Carne with red beans, roots, coriander, tofu, corn, and whole grain roll Vegetarian: With sour cream (12ro, 12we, 13, 20, 21, 26)</td>
<td>Green spelt risotto with feta cheese, roots, wild rice, raisins, and parsley sauce (12we, 13, 24, 26)</td>
<td>Freshly breaded pollack with homemade Sauce Remoulade, potato salad (3, 9, 12we, 13, 15, 17, 18)</td>
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<tr>
<td>Pizza / Pasta</td>
<td>Spaghetti Napoli with fresh basil Vegetarian: With Parmesan cheese (12we, 13, 21, 27)</td>
<td>Pizza Salami with cherry tomatoes, Mozzarella cheese, fresh basil (1, 2, 3, 12we, 13, 20, 29, 34)</td>
<td>Chili con Carne with minced beef, roots, corn, coriander, side baguette, and sour cream (12we, 13, 21, 30)</td>
<td>Pan gyros of turkey with Tzatziki dip, rice, and salad of white cabbage (13, 18, 34)</td>
<td>Vegetarian lasagna stuffed with vegetables in tomato sauce (12we, 13, 17, 21, 24, 26)</td>
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<tr>
<td>Info box</td>
<td>€ 4.80</td>
<td>€ 4.75</td>
<td>€ 4.35</td>
<td>€ 5.00</td>
<td>€ 5.85</td>
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<tr>
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<td>€ 4.20</td>
<td>€ 4.20</td>
<td>€ 4.35</td>
<td>€ 5.90</td>
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<tr>
<td></td>
<td>€ 3.60</td>
<td>€ 5.40</td>
<td>€ 4.20</td>
<td>€ 5.85</td>
<td>€ 5.85</td>
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</tbody>
</table>

*Please find information about the current regulations concerning the Casino on our homepage or in the FAQ. All dishes are also available “to go”.*

**Opening hours:**
- Canteen: 11:30 a.m. – 2 p.m.
- Bistro: 7 a.m. – 3 p.m.

The vending machine in the Canteen foyer can be used 24 hours/day
List of Ingredients

1 With dyes
2 With preservatives
3 With antioxidant
4 With flavor enhancer
5 With phosphate
6 Surface waxed
7 Sulphurated
8 Blackened
9 With sweetener
10 Contains phenylalanine source
11 May contain residual alcohol
12 Cereals and cereal products containing gluten
(We - Wheat, Ry - Rye, Sp – Spelt, Gr – Green spelt, Ba - Barley)
13 Milk and milk products
14 Crustaceans and products thereof
15 Fish and fish products
16 Molluscs and products thereof
17 Eggs and egg products
18 Mustard and products thereof
19 Sesame seeds and sesame products
20 Soy and soy products
21 Celery and products thereof
22 Nuts
(Al – Almond, Pi – Pistachios, Ha – Hazelnut, Wa – Walnut, Ma – Macadamia nut, Ca – Cashew)
23 Peanuts and peanut products
24 Sulphur dioxide and sulfides
25 Lupines and lupine products
26 Vegetarian
27 Vegan
28 Meat and meat products
29 Pork
30 Beef
31 Veal
32 Venison
33 Lamb
34 Poultry

The offers/components with the JOB & FIT logo correspond to the "DGE quality standard for catering in businesses" and have been certified as a menu line by the German Nutrition Society (DGE).

*According to BIO certification DE-ÖKO-006