<table>
<thead>
<tr>
<th>Day</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>Beefsteak Mexican style with sour cream, parboiled rice with almonds, and spicy kidney beans (13,21,22ma,30)</td>
<td>Closed</td>
<td>Asia wok with minced beef (Hohenlohe beef) in red Thai curry sauce with zucchini, cauliflower, and carrots, served with Mie noodles (12we,30)</td>
<td>Grilled salmon trout with almond butter, salted potatoes (13,15,22ma)</td>
<td>Closed</td>
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<tr>
<td>Offer of the day</td>
<td>Closed</td>
<td>Escalope of pork (from rural production group) with gravy and fried potatoes (12gr,12we,17,20,21,29)</td>
<td>Salat plate with yoghurt dressing, fried Halloumi cheese, side baguette (12we,13,26)</td>
<td>Vegan curry sausage with French fries (2,3,4,9,12we,18,20,27)</td>
<td>Closed</td>
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<tr>
<td>Vegetarian / Vegan</td>
<td>Cannelloni stuffed with Ricotta, tomato sauce, and Gouda cheese (12we,13,17,21,26)</td>
<td>Spring roll with rice and vegetables, curry sauce (4,12we,18,21,26)</td>
<td>Vegetarian pasta squares stuffed with spinach, carrots, leek, served with a ragout of bell pepper, tomatoes, zucchini, and mushrooms, side Ricotta dip (12we,13,17,21,26)</td>
<td>Vegetarian lasagna with vegetables in tomato sauce (12we,13,17,21,24,26)</td>
<td>Freshly breaded pollack with homemade Sauce Remoulade, potato salad (3,12we,13,15,17,18)</td>
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<tr>
<td>Lunch 1</td>
<td>Potato soup from the soup bar Steam noodle with vanilla sauce (3,12,13,17,21,26)</td>
<td>Chicken drum with gravy, noodles, and salad of carrots (12gr,12we,20,21,34)</td>
<td>Greek-style roll with Tzatziki dip, rice, and salad of cabbage (12we,13,17,18,29)</td>
<td>Meat loaf of pork with gravy, mashed potatoes, and beans with bacon (3,5,7,12gr,12we,13,20,21,29)</td>
<td>Spaghetti with homemade green spell Sauce Bolognese Vegetarian: With hard cheese (12gr,12we,13,2,27)</td>
</tr>
<tr>
<td>Pizza / Pasta</td>
<td>Gnocchi with dried tomatoes, leek, pistachios, in vegan brown sauce Vegetarian: With hard cheese (3,12we,13,21,27)</td>
<td>Pinsa Romana with tomatoes, feta cheese, red onions, and olives (2,3,12we,13,20,26)</td>
<td>Closed</td>
<td>Closed</td>
<td>Poultry meatball in brown sauce with spaetzle Apple (12gr,12we,17,20,21,34)</td>
</tr>
</tbody>
</table>
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, hf-oat)
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