<table>
<thead>
<tr>
<th>Day</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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</thead>
<tbody>
<tr>
<td>BBQ / Wok</td>
<td>Closed</td>
<td>Closed</td>
<td>Turkey steak with green pepper sauce and pasta* with herbs (2,3,12ba,12we,20,21,23,24)</td>
<td>Vegan wok with Hokkaido, bell pepper, leek, tofu, cashews, and sprouts in yellow curry sauce, served with rice (20,23,27)</td>
<td>Grilled haddock with lemon, potato salad, and homemade dip with yogurt, apple, cucumber, and onions (5,6,12we,13,17,18)</td>
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<tr>
<td>Offer of the day</td>
<td>Chicken breast with vegetable couscous* and spicy yogurt dip with coriander (12we,13,18,34)</td>
<td>Pork schnitzel (from rural production group) with gravy, lemon slice, and croquettes (12ba,12we,17,20,21,29)</td>
<td>Vegan schnitzel with mushroom sauce, potatoes, and Brussels sprouts (12ba,12we,20,21,27)</td>
<td>Indian-style lamb ragout with chilies, cardamom, and curry, served with apricot-curcuma rice (4,18,21,22,23,33)</td>
<td>Schwabenteller Cheese spaetzle*, pork steak with roast onions and cream sauce (12ba,12we,13,17,20,21,29)</td>
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<tr>
<td>Vegetarian / Vegan</td>
<td>One pot with spaetzle*, carrots, pumpkin, champignons, and dried tomatoes, served with tomato sauce and pumpkin seed (3,12we,21,22,27)</td>
<td>Vegetarian lasagne with vegetables in tomato sauce (12we,13,17,21,24,26)</td>
<td>Vegan lentil* stew with root vegetables, lovage, parsley, and spaetzle* (12we,18,21,27)</td>
<td>Cut-up and sugared pancakes with warm cherries – apple sauce with cinnamon and sugar (2,3,12,13,17,26)</td>
<td>Vegan pan-fried gyros with chips, ayvar, and Greek-style salad (2,3,9,12we,18,20,27)</td>
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<tr>
<td>Lunch 1</td>
<td>Szeged goulash (pork) with sauerkraut and potatoes with parsley Fruit (12ba,12we,13,20,21,29)</td>
<td>Vegetable fritter with wholemeal rice with mixed vegetables and curd cheese with herbs (13,22,26)</td>
<td>Lentils* with potatoes, lovage, and parsley, served with wiener and spaetzle* (2,5,12we,18,21,27)</td>
<td>Bratwurst (pork) with gravy, mashed potatoes, and green beans with bacon (3,5,7,12ba,12we,13,20,21,29)</td>
<td>Meatballs in white sauce with capers, rice, and beetroot (9,12we,13,17,29)</td>
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<tr>
<td>Pizza / Pasta</td>
<td>Spaghetti* Napoli with fresh basil Vegetarian: with hard cheese (12we,13,21,27)</td>
<td>Pizza Tex Mex with mozzarella, minced beef, corn, kidney beans, and sour cream (2,3,12we,13,20,30)</td>
<td>Closed</td>
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**Info box**

The salad buffet, the soup buffet, and the desserts are again provided for you at any time. All dishes are also available in reusable packaging.

Guests pay a guest surcharge of 30%. Opening hours: Canteen 11:30 a.m. – 2 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, 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