<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 pork steak with grapes, champignons, and croutons, served with fries (12gr, 12we, 20, 21, 29)</td>
<td>Closed</td>
<td>Closed (from rural production group) with gravy and herb spaetzle* (12gr, 12we, 20, 21, 29)</td>
<td>Closed</td>
<td>Salmon trout with curry sauce, wok vegetables, and basmati rice (4, 15, 18, 21)</td>
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<tr>
<td>Offer of the day</td>
<td>Salad bowl “Vital” with yogurt dressing, small spring rolls, and baguette (12we, 13, 20, 26)</td>
<td>Closed</td>
<td>Closed</td>
<td>Closed</td>
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<tr>
<td>Vegetarian / Vegan</td>
<td>Closed</td>
<td>Gnocchi with dried tomatoes, leek, champignons, and pine nuts in vegan brown sauce Vegetarian: with hard cheese (3, 12gr, 12we, 13, 20, 21, 26)</td>
<td>Cut-up and sugared pancakes with warm sour cherries Apple sauce with cinnamon and sugar (2, 3, 12, 13, 17, 26)</td>
<td>Closed</td>
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<tr>
<td>Lunch 1</td>
<td>African-style hotpot with vegetables, chickpeas, peanut butter, and baguette Fruit (9, 12we, 18, 21, 23, 27)</td>
<td>Meatballs in white caper sauce with rice and beetroot (9, 12we, 13, 17, 29)</td>
<td>Pan-fried pasta squares with vegetables, mushrooms, sour cream and Lettuce (12, 13, 17, 18, 21, 26)</td>
<td>Closed</td>
<td>Chili sin came with red beans, root vegetables, coriander, tofu, corn, and wholemeal roll Vegetarian: with sour cream (12ro, 12we, 13, 20, 21, 26, 27)</td>
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<tr>
<td>Pizza / Pasta</td>
<td>Closed</td>
<td>Pinsa Romana with tomato, sheep cheese, and olives (2, 3, 12we, 13, 20, 26)</td>
<td>Pizza “Tex Mex” with mozzarella, corn, kidney beans, and sour cream (2, 3, 12we, 13, 20, 26)</td>
<td>Closed</td>
<td>Vegetarian pasta squares “Ticino” stuffed with spinach, carrots, and leek Served with tomato sauce, mozzarella, and rucola (12we, 13, 17, 21, 26)</td>
</tr>
</tbody>
</table>

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, Pl – 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