<table>
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<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
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</thead>
<tbody>
<tr>
<td><strong>BBQ / Wok</strong></td>
<td>Closed</td>
<td>Closed</td>
<td>Asia wok with chicken strips, vegetables in cashew sauce, and Mie noodles</td>
<td>Filet of pork with cream sauce and hash browns</td>
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<td>(9,12we,23,34)</td>
<td>(13,17,29)</td>
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<td><strong>Offer of the day</strong></td>
<td>Spicy salad of pickled sausage with onions, gherkins and tomatoes, served with fries (3,5,9,18,26)</td>
<td>Pork schnitzel (from rural production group) with fries and lemon slice (12we,17,29)</td>
<td>Ragout of lamb “Indian style” with chilies, cardamom, curry, and rice with apricots and curcuma (4,18,21,22,28,33)</td>
<td>Stuffed pasta squares with onion sauce and potato salad (12we,13,17,18,21,28)</td>
<td>Breaded coalfish with herb potatoes, green beans, and lemon slice (12we,15,17)</td>
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<tr>
<td><strong>Vegetarian / Vegan</strong></td>
<td>Vegetarian lasagne with vegetables, tomato sauce, and rucola garnish (12we,13,17,21,24,26)</td>
<td>Big salad bowl with mustard dressing, vegetables couscous*, falafel and Baguette (12we,18,27)</td>
<td>Vegan pan-fried gyros with ayvar, sweet potato fries, and coleslaw (2,3,9,12we,18,20,27)</td>
<td>Homemade vegetables Bolognese with red lentils, wholemeal penne* and Fruit Vegetarian: with hard cheese (12we,13,21,22,27)</td>
<td>Closed</td>
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<tr>
<td><strong>Lunch 1</strong></td>
<td>Curd cheese with herbs, radish, red onions, and chives, served with wedges and green beans (13,26)</td>
<td>One Pot with spaetzle, spinach, champignons, and dried tomatoes, served with curd cheese with chives with pumpkin seed and Fruit (12we,13,22,26)</td>
<td>Vegetables fritter with rice with pepper and peas, served with curd cheese with herbs (13,22,26)</td>
<td>Hash browns with cream champignons, Gouda cheese, and carrot salad (13,21,26)</td>
<td>Closed</td>
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<td><strong>Pizza / Pasta</strong></td>
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<td><strong>Info box</strong></td>
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<td>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.</td>
<td>Guests pay a guest surcharge of 30%. Opening hours: Canteen 11:30 a.m. – 2 p.m.</td>
<td>The vending machine in the Canteen foyer can be used 24 hours/day.</td>
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</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