<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BBQ / Wok</strong></td>
<td><strong>Offer of the day</strong></td>
<td>Vegan wok with Hokkaido, bell pepper, leek, tofu, and sprouts in yellow curry sauce, and Mie noodles</td>
<td>Closed</td>
<td>Closed</td>
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<tr>
<td>Pork skewer with green pepper sauce and Djuvec rice (2,3,9,22,29)</td>
<td>Closed</td>
<td>Grilled pork saddle steak (from rural production group) with gravy and sweet potato fries (12we,17,29)</td>
<td>Strips of veal &quot;Zurich style&quot; with champignons and spaetzle* (11,12we,13,21,31)</td>
<td>Closed</td>
</tr>
<tr>
<td><strong>Vegetarian / Vegan</strong></td>
<td><strong>Vegetarian / Vegan</strong></td>
<td>Venison goulash with cowberries, spaetzle*, and red cabbage (3,7,11,12we,21,32)</td>
<td>Pork schnitzel (from rural production group) with gravy and fries (12we,17,29)</td>
<td>Closed</td>
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<tr>
<td>Spicy curry with mungo beans*, bell pepper, zucchini, champignons, green beans, coconut milk, couscous*, and pita bread (12we,27)</td>
<td>Roast grill cheese with ratatouille and rosemary potatoes (13,26)</td>
<td>Vegan wheat balls with salsa sauce, tabbouleh salad, bulgur*, cucumber, tomato, and pumpkin seed roll (12we,27)</td>
<td>Closed</td>
<td>Closed</td>
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<tr>
<td><strong>Lunch 1</strong></td>
<td><strong>Lunch 1</strong></td>
<td>Turkey breast with seaberry-honey sauce, strips of vegetables, and wholegrain rice (11,21,34)</td>
<td>Spaghetti* Bolognese (pork) with hard cheese, Fruit (12we,13,21,29)</td>
<td>Beef cevapcici with vegetable rice, ayvar, and coleslaw (2,3,9,12we,18,21,30)</td>
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<tr>
<td>Currywurst &quot;Berlin&quot; with fries Dessert (5,9,13,18,21,29)</td>
<td>Penne* all’arrabbiata with bell pepper, tomatoes, chili, garlic, and parsley Vegetarian: hard cheese (3,12we,13,21,27)</td>
<td>Spaghetti* aglio e olio with olive oil, garlic, chili, and parsley Vegetarian: with Parmesan (12we,13,27)</td>
<td>Pizza with pulled turkey, mozzarella, red onions, corn, and olives (2,3,12we,13,20,34)</td>
<td>Spaghetti* aglio e olio with olive oil, garlic, chili, and parsley Vegetarian: with Parmesan (12we,13,27)</td>
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<tr>
<td>€ 4.40</td>
<td>€ 4.20</td>
<td>€ 5.30</td>
<td>€ 4.20</td>
<td>€ 3.75</td>
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<tr>
<td>€ 5.40</td>
<td>€ 5.55</td>
<td>€ 4.80</td>
<td>€ 5.30</td>
<td>€ 6.05</td>
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<tr>
<td>€ 6.10</td>
<td>€ 5.05</td>
<td>€ 4.85</td>
<td>€ 5.35</td>
<td>€ 4.40</td>
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</tbody>
</table>

**Info box**

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