<table>
<thead>
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<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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<tbody>
<tr>
<td><strong>Offer of the day</strong></td>
<td><strong>Closed</strong></td>
<td>Vegan fritter with Mojo Rojo and potato wedges (12we,27)</td>
<td><strong>Closed</strong></td>
<td>Green Thai curry with minced beef, wok vegetables, and basmati rice (30)</td>
<td>Currywurst with fries (2.3.4.5.9.18,29)</td>
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<tr>
<td><strong>Vegetarian / Vegan</strong></td>
<td>Cream veal goulash with hash browns (11,12we,13,17,21,31)</td>
<td>Breaded turkey schnitzel with tomato sauce with basil, rosemary potatoes, and carrot salad (12we,17,21,34)</td>
<td>Homemade pasta squares with leaf spinach, strips of vegetables, and curd cheese with chives (12we,13,17,21,29)</td>
<td>Salad bowl with mustard dressing, No Chicken Nuggets, and salsa sauce, served with baguette (12hf.12we,18,20,27)</td>
<td>Breaded coalfish with herb potatoes, green beans, and slice of lemon (12we,15,17)</td>
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<tr>
<td><strong>Vegetarian / Vegan</strong></td>
<td>Crispy cauliflower-cheese fritter with gorgonzola sauce, boiled potatoes, and grill tomato (12we,13,26)</td>
<td>Tortellini in chives sauce with strips of vegetables, champignons, and asparagus (12we,13,17,21,26)</td>
<td>Vegan pan-fried gyros with ayvar, fries, and coleslaw (2.3.9.12we,18,20,27)</td>
<td>Scrambled eggs &quot;Spanish style&quot; with steamed green pepper, tomato ragout, and herb potatoes (17,21,26)</td>
<td>Vegan Greek-style roll with tomato, potato crisps, and lescó (9.12we,18,27)</td>
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<tr>
<td><strong>Lunch 1</strong></td>
<td>Slice of roast pork with gravy and potato salad Fruit yogurt (13,18,29)</td>
<td>Pasta with ham, egg, and cheese, served with tomato sauce Fruit yogurt (5,12we,13,17,29)</td>
<td>Slice of meatloaf with onion sauce and fries Apple (5,13,29)</td>
<td>Poultry fritter with estragon-mustard sauce, rice, and kohlrabi (13,28,34)</td>
<td>Schupfnudeln with strips of vegetables, herbs, onions, and chives dip Apple (12we,13,17,21,26)</td>
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<tr>
<td><strong>Pizza / Pasta</strong></td>
<td>Wholegrain penne* with beluga lentils, coconut milk, coriander, broccoli, asparagus, and cashews Vegetarian: with yogurt (12we,22ca,27)</td>
<td>Vegetarian pizza with mozzarella, tomato, broccoli, and almonds (12we,13,20,22al,26)</td>
<td>Vegetarian pizza with mozzarella, tomato, broccoli, and almonds (12we,13,20,22al,26)</td>
<td><strong>Closed</strong></td>
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<td><strong>Info box</strong></td>
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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