### Menu

**August 28 – September 1, 2023**

<table>
<thead>
<tr>
<th></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>
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<td>Merguez with Salsa Sauce, fries</td>
<td>€ 5.25</td>
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<tr>
<td>Offer of the day</td>
<td>Creamy goulash of veal with hash browns and zucchini (11,13,17,21,31)</td>
<td>Freshly breaded turkey escalope served with rosemary potatoes, tomato sauce with basil, and salad of carrots (12we,17,21,34)</td>
<td>Regional stuffed pasta squares with leaf spinach, strips of vegetables, side chive curd (12we,13,17,21,29)</td>
<td>Vegan roll Greek style stuffed with tomato, served with a bell pepper-tomato mix (Letscho), potato chips (9,12we,18,27)</td>
<td>Closed</td>
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<tr>
<td>Vegetarian/Vegan</td>
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<tr>
<td>Lunch 1</td>
<td>Crispy cauliflower-cheese medallions with Gorgonzola cheese sauce, grilled tomato, and salt potatoes (12we,13,26)</td>
<td>Vegetarian lasagna stuffed with vegetables, tomato sauce, rucola garnish (12we,13,17,21,24,26)</td>
<td>Goulash of pork à la Szeged with sauerkraut, sour cream, and potatoes (13,29)</td>
<td>Meat loaf with fries Chocolate pudding (5,13,29)</td>
<td>Scrambled eggs à la Spain with steamed green bell pepper strips, tomato ragout, and herb potatoes (17,21,26)</td>
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<tr>
<td>Pizza/Pasta</td>
<td>Wholegrain pasta with Beluga lentils, coconut milk, coriander, Romanesco, green asparagus, and cashews (12we,22ca,27)</td>
<td>Fried noodles with savoy cabbage, spinach, walnuts, mushrooms in cream, and citron gremolata, served with vegan brown sauce (12we,20,22wa,27)</td>
<td>Pinsa Romana with tomatoes, mozzarella cheese, and basil (12we,13,20)</td>
<td>Poultry meatball with estragon-mustard sauce, rice, and kohlrabi (12we,13,17,18,34)</td>
<td>Spicy noodle pan with bell pepper, leek, peanut butter sauce, served with sesame tofu (2,4,9,12we,18,19,20,23,27)</td>
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<tr>
<td></td>
<td>€ 6.10</td>
<td>€ 4.50</td>
<td>€ 4.55</td>
<td>€ 6.00</td>
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<tr>
<td></td>
<td>€ 4.40</td>
<td>€ 4.40</td>
<td>€ 4.75</td>
<td>€ 3.45</td>
<td>€ 6.30</td>
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<td></td>
<td>€ 5.10</td>
<td>€ 4.30</td>
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<td>Info box</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. 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.</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