<table>
<thead>
<tr>
<th>Day</th>
<th>BBQ / Wok</th>
<th>Offer of the day</th>
<th>Vegetarian / Vegan</th>
<th>Lunch 1</th>
<th>Pizza / Pasta</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Corn-fed chicken breast with warm tomato butter and estragon, served with basmati rice with fresh ginger (13,34)</td>
<td>Big salad bowl with sour cream dressing, falafel, olives, hot peppers, cucumber, tomato and Baguette (12we,13,26)</td>
<td>Vegan lentils* hotpot with root vegetables, lovage, parsley, and spaetzle* (12we,18,21,27)</td>
<td>Lentils* with potatoes, lovage, parsely, wiener, and spaetzle* (2,5,12we,18,21,29)</td>
<td>Pinsa with sheep cheese, tomato, red onions, and olives (2,3,12we,13,20,26)</td>
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<tr>
<td>Tuesday</td>
<td>Vegan wok with leek, carrots, cabbage, tofu, cashews and sprouts in yellow curry sauce, served with basmati rice (20,23,27)</td>
<td>Pork bratwurst with herbs, onion sauce, and fires (28)</td>
<td>Vegetarian cannelloni with ricotta and spinach, tomato sauce &quot;Mediterranean style&quot; and grated cheese (12we,13,17,21,26)</td>
<td>Strips of chicken with champignons and fresh herbs, served with brown rice - Apple (12we,13,21,34)</td>
<td>Pinsei with sheep cheese, tomato, red onions, and olives (2,3,12we,13,20,26)</td>
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<td>Wednesday</td>
<td>Closed</td>
<td>Beef goulash with pasta* and carrots (11,12we,17,30)</td>
<td>Chili sin carne with red beans and vegan mince, root vegetables, coriander, and corn Multigrain roll Vegetarian: with sour cream (12gr,12ry,12we,13,21,27)</td>
<td>Poultry fritter with gravy and rice with pepper and peas Chocolate pudding (12we,13,17,18,22,34)</td>
<td>Closed</td>
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<tr>
<td>Thursday</td>
<td>BBQ grill skewer (pork) spiced with pepper, baked potato and sour cream (13,29)</td>
<td>Cheese dumplings with spinach and ragout of mushrooms, mountain cheese, and cress (12we,13,17,21,26)</td>
<td>Spelt* Bolognese with tomato, carrots, and whole meal penne* Vegetarian: with hard cheese (12gr,12we,13,21,27)</td>
<td>Turkey curry with coconut milk, chickpeas, and tomatoes, served with basmati rice, Apple (3,18,21,34)</td>
<td>Closed</td>
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<tr>
<td>Friday</td>
<td>Breaded coalfish with yogurt-cucumber dip and potato salad (12we,13,15,17,18)</td>
<td>Currywurst (Oberländer Bratwurst) with fries and carrot salad (2,3,4,5,9,18,29)</td>
<td>Gyoza with kimchi, served with wok vegetables and sweet soy sauce Teriyaki (12we,19,20,27)</td>
<td>Potato soup Cut-up and sugared pancake with applesauce (3,12,13,17,21,26)</td>
<td>Closed</td>
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</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, 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