<table>
<thead>
<tr>
<th>Day</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>Merquez with Salsa Sauce, served with fries (30,33)</td>
<td>Steak of turkey hen à la Mexico with sour cream, parboiled rice, almonds, and spicy kidney beans (13,21,22,2ma,34)</td>
<td>Closed</td>
<td>Vegan wok with leek, carrots, white cabbage, tofu, peanuts, and sprouts in yellow curry sauce, Basmati rice (20,23,27)</td>
<td>Baked calamari with garlic sauce and side baguette (3,12we,13,15,16,17,18)</td>
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<tr>
<td>Offer of the day</td>
<td>Spring rolls with Asian ratatouille, pineapple, mango, and Basmati rice (2,3,12we,18,20,27)</td>
<td>Tafelspitz (boiled beef) with horseradish sauce, herb potatoes, and beetroot (3,9,13,30)</td>
<td>Escalope of pork (from rural production group) with fries, slice of citron (12we,17,29)</td>
<td>Creamy goulash of veal with hash browns (11,13,17,21,31)</td>
<td>Steamed salmon with mustard sauce, melted onions, and fine noodles* (12we,15,18)</td>
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<tr>
<td>Vegetarian / Vegan</td>
<td>Scrambled egg with cream spinach and salt potatoes (13,17,26)</td>
<td>Puff pastry stuffed with feta cheese, served with herb dip and zucchini (12we,13,17,26)</td>
<td>Closed</td>
<td>Closed</td>
<td>Spicy noodle pan with bell pepper and leek in peanut butter sauce, served with sesame tofu (2,4,9,12we,18,19,20,23,27)</td>
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<tr>
<td>Lunch 1</td>
<td>Goulash (pork) à la Szeged with sauerkraut and potatoes Fruit yoghurt (13,29)</td>
<td>Hotpot African style with vegetables, chickpeas, potatoes, and peanut butter, served with baguette and Apple 9,12we,18,21,23,27</td>
<td>Cauliflower in cream sauce gratinated with cheese, served with potatoes and parsley Apple (12we,13,26)</td>
<td>Vegetable meatball with tomato sauce, spinach, and herb potatoes (12we,13,17,21,26)</td>
<td>Curry sausage with potato wedges, coleslaw (2,3,4,5,9,19,29)</td>
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<tr>
<td>Pizza / Pasta</td>
<td>Pinsa Romana with tomatoes, Mozzarella cheese, and basil (12we,13,20)</td>
<td>Wholegrain pasta* in homemade vegetable Sauce Bolognese with Beluga lentils and red lentils Vegetarian: With hard cheese (12we,13,21,22,27)</td>
<td>Closed</td>
<td>Pizza Salami with Mozzarella cheese (1,2,3,12we,13,20,29,34)</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