<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>
<th>Info box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Grilled turkey steak with curry sauce (apple, pineapple, and mango) and basmati rice (4,18,21,34)</td>
<td>Slice of roast pork with mustard crust (from rural production group) and gravy and bread dumplings (12we,13,17,18,26)</td>
<td>Ayurveda Kitchari (one pot with basmati rice, mungo beans*, carrot, spinach, tomato, and spices) and pita bread</td>
<td>Curd cheese with herbs, radish, red onions, and chives</td>
<td>Pizza salami with mozzarella (1,2,3,12we,13,20,29,34)</td>
<td>We wish our guests</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Closed</td>
<td>Closed</td>
<td>Pork schnitzel (from rural production group)</td>
<td>Gaisburger Marsch (one pot with vegetables, onions, spaetzle*, and parsley)</td>
<td>Pizza salami with mozzarella (1,2,3,12we,13,20,29,34)</td>
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<tr>
<td>Wednesday</td>
<td>Asia wok with minced beef (Hohenlohe beef) with vegetables (zucchini, broccoli, and carrots), red Thai curry sauce, and basmati rice (28,35)</td>
<td>Closed</td>
<td>Ragout of lamb &quot;indian style&quot; with chili, cardamom, and curry, served with apricot-curcuma rice (4,18,22,28,33)</td>
<td>Closed</td>
<td>Closed</td>
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<tr>
<td>Thursday</td>
<td>Closed</td>
<td>Goulash soup hotpot with beef, vegetables, and potatoes Baguette (12we,21,30)</td>
<td>Vegan wheat balls with salsa sauce, tabbouleh salad with bulgur*, cucumber, and tomato Baguette (12we,27)</td>
<td>Celery schnitzel with vegan remoulade and fried potatoes</td>
<td>Vegetable fritter with tomato sauce, spinach, and potatoes with herbs (12we,13,17,21,26)</td>
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<tr>
<td>Friday</td>
<td>Closed</td>
<td>Breaded coalfish with herb potatoes, green beans, and lemon slice (12we,15,17)</td>
<td>Penne* all’arrabiata with pepper, dried tomatoes, chili pepper, garlic, and parsley</td>
<td>Spaghetti* Bolognese (pork) with hard cheese and Fruit</td>
<td>Spaghetti* Bolognese (pork) with hard cheese and Fruit</td>
<td>And a happy New Year</td>
</tr>
</tbody>
</table>

**Info box**

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*