### Menu

#### May 13 – 17, 2024

<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>Closed</td>
<td>Vegan fritter with Mojo Rojo,</td>
<td>Cevapcici (beef* and lamb*) with fries,</td>
<td>Vegan wok with leek, carrot, cabbage,</td>
<td>Grilled haddock with potato salad,</td>
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<td></td>
<td></td>
<td>wedges and coleslaw</td>
<td>ayvar or sour cream, and pickled red onions</td>
<td>tofu, peanuts, and sprouts in yellow</td>
<td>homemade dip with yogurt, apple,</td>
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<td>curry sauce and Mie noodles</td>
<td>cucumber, and onion</td>
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<td>(12we,20,23,27)</td>
<td>(3,9,12we,13,15,17,18)</td>
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<tr>
<td>Offer of the day</td>
<td>Veal cream goulash with hash browns</td>
<td>Cream ragout of turkey with rice with vegetables (peas, pepper, and tomato)</td>
<td>Homemade pasta squares with leaf spinach, strips of vegetables, and curd cheese with chives</td>
<td>Big Vital salad with yogurt dressing and fried chicken breast</td>
<td>Fried calamari with garlic sauce and baguette</td>
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<td>(4,11,12we,13,17,21,31)</td>
<td>(2,3,6,12we,13,21,22,34)</td>
<td>(12we,13,17,21,29)</td>
<td>(12we,13,17,34)</td>
<td>(3,12we,13,15,16,17,18)</td>
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<tr>
<td>Vegetarian / Vegan</td>
<td>Cannelloni stuffed with ricotta, served with tomato sauce and Gouda cheese</td>
<td>Vegan pan-fried vegetables with dried tomatoes, pepper, zucchini, champignons, quinoa*, and penne*</td>
<td>Omelette with fresh vegetables of the season and potatoes with herbs</td>
<td>Poultry fritter with gravy, spinach, and rice</td>
<td>One Pot with spaetzle*, vegetables, champignons, and dried tomatoes, served with curd cheese with chives and pumpkin seed Fruit</td>
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<td>(12we,13,17,21,26)</td>
<td>(12we,13,17,21,29)</td>
<td>(12we,13,17,26)</td>
<td>(12we,17,18,34)</td>
<td>(12we,13,22,26)</td>
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<tr>
<td>Lunch 1</td>
<td>Slice of meat loaf (pork) with gravy, potatoes with herbs, and green beans</td>
<td>Bratwurst with gravy, carrots, and baked potatoes</td>
<td>Steamed cauliflower au gratin with sauce bechamel and steamed potatoes with parsley and a Apple</td>
<td>Homedmade vegetable Bolognese with spelt grain*, dried tomatoes, red lentils*, and spaghetti</td>
<td>Pizza Margherita with tomato, mozzarella, and basil</td>
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<td></td>
<td>(5,29)</td>
<td>(5,29)</td>
<td>(12we,13,26)</td>
<td>(3,12gr,12we,13,21,27)</td>
<td>(12we,13,20,26)</td>
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<tr>
<td>Pizza / Pasta</td>
<td>Wholemeal penne* with beluga lentils, coconut milk, coriander, broccoli, asparagus, and cashews</td>
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<td>(12we,22za,27)</td>
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<td>(12we,13,20,26)</td>
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<td>Info box</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