






Menu

July 14 – 18, 2025

	Monday	Tuesday	Wednesday	Thursday	Friday
BBQ / Wok	Grilled turkey breast steak with grapes, champignons, and croutons, served with grilled potatoes with fresh rosemary (12we,34) € 6.15	Closed	Closed	Vegan wok with yellow Thai curry sauce, fried slices of Tempeh*, carrot, broccoli, white cabbage, and brown rice (9,20,23,27)  € 6.45	Currywurst with fries (2,3,4,5,9,18,29) € 5.50
Offer of the day	Italian salad with strips of cheese and ham, mixed leaf salads, egg, balsamic vinegar dressing, and baguette (3, 12we,13,17,18,29) € 5.10	Goulash soup stew (Hohenlohe beef*) with vegetables (carrot, leek, and celery), potatoes*, and baguette (4, 12we,21,30) € 6.15	Pork schnitzel (from rural production group) with potato* salad and lemon slice (7, 12we,17,18,29)  € 5.85	Pork meatball with gravy, potatoes* with herbs, and summer vegetables (12we,17,29) € 5.35	Filet of pickled white herring with potatoes* with herbs and green beans (3,9,13,15,17,18)  € 6.20
Vegetarian / Vegan	Vegetable rice "Ratatouille" with zucchini, eggplants, and bell pepper Baguette Vegetarian: With hard cheese (12we,13,27) €6.55	Pan-fried spicy pasta* with bell pepper and leek in cashew sauce with sesame tofu (2,4,9,12we,18,19,20,23,27) € 5.85	Cannelloni stuffed with ricotta, served with tomato sauce, Gouda cheese, and roquette garnish (12we,13,17,21,26) € 6.65	Potato* soup with croutons and parsley (at the soup bar) Cut-up and sugared pancakes with apple sauce (2,3,4,12we,13,17,20,21,26) € 5.25	Spicy mung bean* curry with bell pepper, zucchini, green beans, coconut milk, and couscous*, served with pita Vegetarian: With yogurt (12we,27) €5.60
Lunch 1	Fried schupfnudel with strips of vegetables and parsley, and yogurt dip Fruit (12we,13,17,21,26)  € 4.60	Curd cheese with herbs, radish, red onions, and chives, served with a baked potato and green beans (13,26)  € 4.60	Spicy salad of pickled sausage with onions and gherkins, served with fried potato chips Fruit (3,7,9,18,29) € 4.60	Grilled chicken drumstick with noodle* salad with peas, corn, and carrot Fruit (12we,13,18,34) € 4.60	Creamy ragout of wild mushrooms with spätzle*, baked onions, and carrot salad (7,12we,13,26) € 4.60
Pizza / Pasta	Closed	Pinsa Diabolo with salsiccia, garlic, bell pepper, tomato, mozzarella, and basil (5, 12we,13,20,29) € 7.20	Vegetarian pizza with sheep cheese, mozzarella, cherry tomatoes, and olives (2,3,12we,13,20,26) € 6.95	Closed	Closed
Info box	<p>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.</p>				

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 produc

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 companies, authorities and universities" and have been certified as a single menu line by the German Nutrition Society (DGE).

*The ingredients marked with an asterisk are of daily organic quality. The organic ingredients we use and label are certified by the ABCERT organic inspection body.