<table>
<thead>
<tr>
<th></th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ/Wok</td>
<td>Closed</td>
<td>Thai cuisine: Roast Barberie canard breast, fried vegetables, dark soy sauce, chili, basil, and basmati rice (spicy) (2,3,20,34)</td>
<td>Closed</td>
<td>Thai cuisine: Fried noodles* with strips of vegetables, soy sprouts, Mu Err mushrooms, dark soy sauce, basil, and garlic (spicy) (4,12we,20,21,27)</td>
<td>Closed</td>
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<td></td>
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<td>$7.10</td>
<td>Grilled sea trout with tomato butter and potatoes with rosemary (13,15)</td>
<td>Grilled turkey steak with gravy, potatoes, and cucumber salad with yogurt and dill (13,18,34)</td>
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<td></td>
<td>€ 6.10</td>
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<tr>
<td>Offer of the day</td>
<td>Closed</td>
<td>Breaded turkey schnitzel with panko flour, tomato sauce, and potatoes with rosemary (12we,13,17,21,34)</td>
<td>Closed</td>
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<td>€ 6.10</td>
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<tr>
<td>Vegetarian/Vegan</td>
<td>Closed</td>
<td>Closed</td>
<td>Beetroot falafel with rice and tomato-cucumber salad with yogurt dip (13,27)</td>
<td>Closed</td>
<td>Burrito from the oven with rice, corn, beans, and pepper, served with iceberg lettuce Vegetarian: with sour cream (2,12we,13,26,27)</td>
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<td>€ 7.95</td>
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<td>€ 5.60</td>
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<tr>
<td>Lunch 1</td>
<td>Closed</td>
<td>African-style hotpot with vegetables, chickpeas*, potatoes, and peanut butter, served with brown bread* Dessert (9,13,18,21,23,27)</td>
<td>Closed</td>
<td>Spaghetti* Bolognese (pork) with hard cheese Fruit yogurt (4,12we,13,21,29)</td>
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<td></td>
<td>€ 6.10</td>
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<td>€ 4.60</td>
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<tr>
<td>Pizza/Pasta</td>
<td>Closed</td>
<td>Closed</td>
<td>Pork meatball with gravy, spätzle, and red cabbage (3,11,12we,17,29)</td>
<td>Closed</td>
<td>Broccoli-nut fritter with gorgonzola sauce, grilled tomato, and potatoes with herbs (12we,13,17,23,26)</td>
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<td></td>
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<td></td>
<td>€ 4.60</td>
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<td>€ 4.60</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.

* Prices include guest surcharge of 30%
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