






Menu


June 24 – 28, 2024

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|---------------------------|--|---|---|--|---|
| BBQ / Wok | Asia wok with Yakitori skewer, bamboo sprouts, pepper, broccoli, Mu Err mushrooms, peanut sauce, and Mie noodles (2,3,4,9,12we,19,20,23) € 5.80 | Grilled steak of turkey hen with raisins, mushrooms, toasted bread cubes, served with rosemary potatoes and grilled tomato (12we,13,34)  € 6.30 | Breast of spring chicken with vegetables, bulgur, and yoghurt dip with mint (12we,13,18,21,34) € 6.25 | Barbecue skewer (pork from Swabian Hall) with bell pepper flavor, green pepper sauce, and fries (2,3,13,29) € 6.10 | Freshly breaded pollack with yoghurt-cucumber dip, served with potatoes and chive (12we,13,15,17) € 6.90 |
| Offer of the day | Greek-style salad with feta cheese, olives, cucumber, tomatoes, pita bread, and tzatziki dip (2,3,12we,13,26) € 5.50 | No-chicken-nuggets with Asian noodles, sweet chili sauce (4,12hf,12we,20,27) € 5.90 | Escalope of pork ^(from rural production group) with gravy, potato salad, and slice of citron (12we,17,18,29) € 6.30 | Closed | Closed |
| Vegetarian / Vegan | Chili sin Carne with red kidney beans, vegan minced beef, roots, coriander, corn, served with bread Vegetarian: With yoghurt dip (12gr,12we,13,20,21,27)  € 5.75 | Baked and breaded camembert served with zucchini, rosemary potatoes, and yoghurt dip (12we,13,17,26) € 5.25 | Greek-style pancake stuffed with potato and cheese, served with rice and pepper-tomato mix (<i>Letscho</i>) (9,12we,13,17,19,21,26) € 5.50 | Vegan vegetable pan with dried tomatoes, pepper, zucchini, mushrooms, quinoa, served with pasta Vegetarian: With Parmesan (3,21,27)  € 4.95 | Burrito fresh from oven stuffed with rice, corn, kidney beans, and pepper, side lettuce Vegetarian: With sour cream (2,12we,13,27)  € 5.20 |
| Lunch 1 | Boiled minced meat dumplings in caper sauce with salted potatoes, beetroots (4,9,12we,13,17,21,29) € 4.60 | Spaghetti Bolognese (pork) with hard cheese Fruit yoghurt (4,12we,13,21,29) € 4.60 | African hotpot with vegetables, chickpeas, potatoes, peanut butter, and bread Fruit (9,12we,18,21,23,27)  € 4.60 | Pan gyros of turkey hen breast with rice and Tzatziki dip (13,18,34) € 4.60 | Fried potato dumplings (Schupfnudeln) with mushroom ragout Apple (12we,13,17,26) € 4.60 |
| Pizza / Pasta | Closed | Closed | Closed | <i>Pinsa</i> with feta cheese, broccoli, tomato, red onions, and almonds (12we,13,20,22ma,26) € 6.40 | Pizza Margherita with tomatoes, Mozzarella cheese, mushrooms, and fresh basil (12we,13,20,26) € 6.40 |
| 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 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