<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>Grilled saddle steak with grapes, mushrooms, croutons, and baked potatoes (12we,20)</td>
<td>Closed</td>
<td>Chinese New Year Wok vegetables Hanan with mushrooms, fried tofu cubes, plum sauce, and Mie noodles (12we,13,17,20,21,22,27)</td>
<td>Chinese New Year Crispy baked fish Jiangsu with sweet-and-sour sauce, bell peppers and onions, served with fragrant rice and leek (15)</td>
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<tr>
<td>Offer of the day</td>
<td>Chinese New Year Slice of roast pork Guangzhou Crispy roast pork “Cantoneese style” with ginger sauce, vegetables, and peanut rice (13,17,20,21,23,29)</td>
<td>Chinese New Year “Canard Hunan” Canard with fried Mie noodles, strips of vegetables and dark soy sauce (12we,20,21,34)</td>
<td>Chinese New Year “Beef Sichuan” Fried strips of beef with pepper, broccoli, Mu Err mushrooms, sprouts, Mie noodles, and spice soy sauce (4,12we,13,17,20,21)</td>
<td>Spaghetti* Bolognese (beef) with hard cheese (4,12we,13,21,28,39)</td>
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<tr>
<td>Vegetarian / Vegan</td>
<td>Lasagne with lentils au gratin and tomato sauce (12we,21,27)</td>
<td>Vegan fritter with Mojo Rosso, potato wedges, and coleslaw (12we,18,27)</td>
<td>No chicken nuggets with steak fries and sweet chili sauce (12hf,20,27)</td>
<td>Fat Thursday Apple beignets with vanilla sauce and cinnamon and sugar (12we,13,17,22al,26)</td>
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<td>Lunch 1</td>
<td>Grilled chicken leg with salsa sauce, rice, and carrot salad (2,4,12we,13,18,21,34)</td>
<td>Beef stew with vegetables, onions, spaetzle*, parsley, Baguette and Fruit (12we,21,27)</td>
<td>Potato soup “Baden style” with root vegetables, parsley, lovage, wiener and Roll (4,5,12we,13,21,29)</td>
<td>Meatballs in white sauce with capers, boiled potatoes, and beetroot (4,9,12we,13,17,21,29)</td>
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<tr>
<td>Pizza / Pasta</td>
<td>Pizza Margherita with tomato, mozzarella, and basil (12we,13,20,26)</td>
<td>Cheesecloth with tomato sauce, leaf spinach, and grated cheese (12we,13,17,21,26)</td>
<td>Cheese tortellini with tomato sauce, leaf spinach, and grated cheese (12we,13,17,21,26)</td>
<td>Cevapcici with ayvar, rice, and coleslaw (2,3,9,18,30)</td>
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<td>Info box</td>
<td>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.</td>
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List of Ingredients

1 With dyes
2 With preservatives
3 With antioxidant
4 With flavor enhancer
5 With phosphate
6 Surface waxed
7 Sulphured
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