<table>
<thead>
<tr>
<th>Day</th>
<th>BBQ / Wok</th>
<th>Offer of the day</th>
<th>Vegetarian / Vegan</th>
<th>Lunch 1</th>
<th>Pizza / Pasta</th>
<th>Info box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Fried sausage with herbs (pork from Schwäbisch Hall) with onion sauce and fries (29)</td>
<td>Closed</td>
<td>Wholegrain pasta with homemade green spelt-buckwheat Sauce Bolognese with tomatoes and carrots Vegetarian: With hard cheese (12gr,12we,13,17,21,27)</td>
<td>Poultry meatball with gravy, Bavarian cabbage, and herb potatoes (11,12we,17,18,34)</td>
<td>Pizza Vegetaria with feta cheese, cherry tomatoes, and bell pepper (12we,13,20,26)</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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<tr>
<td>Tuesday</td>
<td>Closed</td>
<td>Closed</td>
<td>Vegan Greek style roll stuffed with tomatoes, served with rice and Letscho (bell pepper tomato mix), salad of cabbage (9,12we,18,27)</td>
<td>Freshly breaded turkey escalope in tomato sauce with basil, served with pasta (12we,13,17,21,34)</td>
<td>Gnocchi with dried tomatoes, zucchini, aubergine, and broccoli Vegetarian: With hard cheese (2,3,12we,13,21,27)</td>
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<td>Wednesday</td>
<td>Yellow Thai curry with vegan minced meat, wok vegetables, and Basmati rice (4,12ba,12we,20,27)</td>
<td>Closed</td>
<td>Creamy goulash of veal with bread dumplings (4,11,12we,13,17,21,31)</td>
<td>Curry of turkey hen with coconut milk, chickpeas, tomato cubes, and rice (3,4,12we,16,21,34)</td>
<td>Spaghetti Napoli with fresh basil Vegetarian: With hard cheese (12we,13,21,21,27)</td>
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<tr>
<td>Thursday</td>
<td>Curry of turkey hen with coconut milk, chickpeas, tomato cubes, and rice (3,4,12we,16,21,34)</td>
<td>Closed</td>
<td>Schäufele (pickled pork shoulder) with sauerkraut and herb potatoes (5,11,29)</td>
<td>Steamed Skrei (winter cod) with mustard sauce, melted onions, and fine noodles (12we,15,18)</td>
<td>Closed</td>
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<td>Friday</td>
<td>Baked calamari with garlic sauce, served with baguette (3,12we,13,15,16,17,18)</td>
<td>Closed</td>
<td>Spring rolls with Asian ratatouille vegetables, Basmati rice (2,3,12we,18,20,27)</td>
<td>Potato soup at the soup buffet and cut-up and sugared pancakes with raisins and apple sauce (3,12we,13,17,21,26)</td>
<td>Closed</td>
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</tbody>
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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. 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