





















Menu


Nov. 11 – 15, 2024

	Monday	Tuesday	Wednesday	Thursday	Friday
BBQ / Wok	Turkey steak "Ticino style" au gratin with tomato and mozzarella, balsamic jus and rosemary potatoes (3,13,34)  € 6.20	Closed	Grilled saddle steak (from rural production group) with grapes, mushrooms, croutons, and baked potatoes (12we,29)  € 5.95	Fried salmon trout with dill sauce, brown rice, and cucumber salad (12we,13,15,18)  € 7.10	Closed
Offer of the day	Closed	Pork schnitzel (from rural production group) with fries and mushroom cream sauce (12we,13,17,29)  € 6.65	Prime boiled beef with horseradish sauce, herb potatoes*, and beetroot (3,9,13,30)  € 6.90	Spaghetti* Bolognese (Hohenlohe beef*) with parmesan (4,12we,13,21,28,30)  € 6.15	Breaded coalfish with sauce remoulade, green beans, potato* salad, and lemon slice (3,9,12we,13,15,17,18)  € 7.45
Vegetarian / Vegan	Vegan falafel balls with salsa sauce, tabbouleh salad with bulgur*, cucumber, and tomato Pita bread (12we,27)  € 6.30	Beef stew with vegetables, onions, spätzle*, and parsley Brown bread (12we,21,27)  € 4.80	Vegan schnitzel with brown sauce, fries, and coleslaw (12we,18,27)  € 5.60	Closed	Curd cheese with herbs, radish, red onions, pumpkin seed, and chives, served with herb potatoes* and green beans (13,26)  € 4.60
Lunch 1	Meatballs in white sauce with capers, boiled potatoes*, parsley, and beetroot (9,12we,13,17,29)  € 4.60	Poultry fritter with tomato sauce, rice, and carrot salad (12we,17,18,21,34)  € 4.60	Breaded baked camembert with ratatouille and rosemary potatoes* (12we,13,17,26)  € 4.60	Stuffed pork stomach "Palatinate style" with gravy, sauerkraut, and herb potatoes* (3,11,29)  € 4.60	Vegan KIT black burger with fritter, onions, and garnish Extra: fries (9,12gr,12we,18,20,27)  € 6.30
Pizza / Pasta	Pizza with tomato, mozzarella, champignons, and fresh basil (12we,13,20,26)  € 6.75	Vegetarian pizza with sheep cheese, mozzarella, cherry tomatoes, and olives (2,3,12we,13,20,26)  € 7.15	Closed	Wholemeal penne* with beluga lentils, coconut milk, coriander, broccoli, young leek, cherry tomatoes, and cashews Vegetarian: with yogurt (12we,13,22ca,26,27)  € 5.60	KIT beef burger with cheese, onions, tomatoes, and garnish Extra: fries (2,3,4,9,12we,13,17,18,19,30)  € 6.95
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 companies, authorities and universities" and have been certified as a single menu line by the German Nutrition Society (DGE).

*According to BIO certification Bio-AHVV