## Menu

Price per menu: students 2.60 € / guests 4.80 €

<table>
<thead>
<tr>
<th>Day</th>
<th>Counter 1</th>
<th>Counter 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>31.12.2018 closed</td>
<td></td>
</tr>
<tr>
<td>Tuesday</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| Wednesday | onion soup
breaded chicken breast (9,Gl,Se)
croquettes (1,3,Gl,Ei) or rice
mixed vegetables (1,2,So) or salad (9,Sn)
dessert | barley broth (Gl,Se)
wholemeal- broccoli- pattie with cheese gratiné (1,Gl,ML)
croquettes (1,3,Gl,Ei) or roast potatoes
salad (1,3,9,Ei,ML,Sn)
dessert |
| Thursday  | spring vegetable soup (Gl,Ei,Se)
turkey fricassee with mushrooms and asparagus (1,2,Gl,So,ML)
brown rice oder pasta (1,2,Gl,So)
peas (ML) or salad (9,Sn)
dessert | carrot cream soup (1,2,Gl,So)
apple strudel with vanilla sauce (Gl,ML)
dessert |
| Friday    | vegetable soup (Gl,Ei,ML)
breaded pike filet (Gl,Fi) with remoulade sauce (1,3,9,Gl,ML,Sn)
home- cooked potatoe salad (9,Sn)
cauliflower (1,2,So) or salad (9,Sn)
dessert | broccoli cream soup (1,2,Gl,So,ML)
vegetarian schnitzel (Gl,Ei,So,ML) with champignon cream sauce (1,2,Gl,So,ML)
spaetzle (Gl,Ei,ML)
salad (9,Sn)
dessert |

### Enjoy your meal!

List of Ingredients

- 1=with colorant
- 3=with antioxidant agent
- 9=with sweetener
- 11=alcohol
- Gl=gluten
- Ei=egg
- Fi=fish
- So=soya
- ML=milk/ lactose
- Nu=nuts
- Se=celery
- Sn=mustard
- Sf=sulphite

All meals containing iodised cooking salt. Dessert is declared at the counter.

Menu are subject to change based on operational needs.