

MONDAY	MENU 1	RICE AND VEGETABLE PATTY curd cheese dip + lettuce	ALLERGENS ACGLO
	MENU 2	LÄNDLE VEAL BRATWURST green peas + mashed potatoes	ALLERGENS FGLO
TUESDAY	MENU 1	PUMPKIN RISOTTO (PUMPKIN FROM LOCAL FARMER) rocket salad + grated cheese + dessert	ALLERGENS GLO
	MENU 2	ROASTED CHICKEN BREAST cognac cream sauce + green pea rice + leaf salad	ALLERGENS FGLO
WEDNESDAY	MENÜ 1	SPAGHETTI AGLI E OLIO garlic + chilli flakes + parmesan + dessert	ALLERGENS ACG
	MENÜ 2	STEAMED FISH FILLET vegetable risotto + olive-tomato salsa + mixed salad	ALLERGENS DGLO
	VEGAN	SALATBOWL tofu + rice + hummus + soybeans + herb pumpkin + radishes	ALLERGENS FLNO
THURSDAY	MENÜ 1	TORTELLINI (RICOTTA SPINACH) fruity tomato sauce + lettuce	ALLERGENS ACGLO
	MENÜ 2	LÄNDLE VEAL STEW pasta + green beans	ALLERGENS ACGLO
FRIDAY	MENU 1	SWEET YEAST BUN STUFFED WITH PLUM JAM vanilla sauce + poppy seed sugar + homemade apple and pear compote	ALLERGENS ACGLO
	MENU 2	GRATINATED BACON, ONION AND CHEESE RÖSTI curd cheese dip + salad garnish	ALLERGENS CGLO

MENU 1 + 1 PCS FRUIT: EUR 9,00/FHV EUR 7,90 | MENU 2 + SOUP: EUR 9,50/FHV EUR 7,90

VEGAN/HIT OF THE DAY + 1 PCS FRUIT: EUR 9,50/FHV EUR 7,90

STUDENT PLATE – FRESHLY PREPARED EVERY DAY: EUR 6,40/FHV EUR 5,90

OPENING HOURS FH MENSA: Monday – Friday 10:00 – 13:30 | Lunch Time 11:00 – 13:30

OPENING HOURS CAFÉ SCHRÄG: according to the notice

LEGENDE DER ALLERGENE

A Grains containing gluten
B Crustaceans
C Egg
D Fish
E Peanuts
F Soy
G Milk or lactose

H Edible nuts
L Celery
M Mustard
N Sesame
O Sulphites
P Lupines
R Molluscs

Unintentional cross-contact cannot be ruled out.

Information on allergens can be obtained from our trained staff in the restaurant.

DECLARATION OF ORIGIN

Beef: 100% AT / Pork: 100% AT / Calf: 100% AT / Poultry: 100% EU / Venison: 100% AT / Milk: 100% AT / Milk products 100% EU / Eggs: 100% AT