

Suissetec Campus Lostorf | the (m)eating point

Mittag und Abend

19. to 25.10.2026

For the digital meal plan with further details, scan the QR-Code!



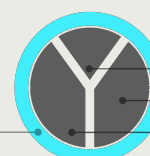
	Monday	Tuesday	Wednesday	Thursday	Friday
Fein	RAHMSCHNITZEL Champignonsauce, Nüdeli, Glasierte Karotten  14.00	COQ AUX VIN Pouletschenkel, Rotweinsauce, Reis, Kürbis   14.00	SCHLEMMERFILET BORDELAISE Kerbelrahmsauce, Salzkartoffeln, Knackerbsen,...  14.00	RINDSGESCHNET-ZELTES Chop Suey, Sojasauce, Broccoli, Bambussprossen, Jasmin-..    14.00	WIENER KALB-SRAGOUT Sauerrahmhaube, Kartoffelstock, Erbsen  14.00
Frisch	POULETBRUST Kräuterbutter, Fitnessteller  14.00	ORECCHIETTE Broccoli, Peperoni, Paprika, gebratene Zucchini, Mandel   14.00	CAPUNS MOST-BRÖCKLI Bergkäse, Bèschamel  14.00	MEXICAN CHICKEN BOWL Poulet, Dirty Quinoa-Reis, Peperoni, Bohnen, Guacamole...    14.00	   14.00
Feierabend	SPÄTZLI GRATIN Rüebl, Sellerie, Pilzen, Rahmsauce, Menüsalat   14.00	CANNELLONI Rindfleischfüllung, Bèschamel, Tomatensauce, Menüsalat  14.00	Poulet Cordon bleu, Pommes frites, Menüsalat  14.00	PIZZA ABEND Margherita, Salami, Schwarze Oliven   14.00	

Any changes to individual menu components will be communicated in writing directly at the food counter. If you are unsure about allergens or require further information, you can contact our staff at any time.

Discover the climate impact of meals...

Climate Impact

- High
- Medium
- Low



Balance

- Proteins
- Carbohydrates
- Vegetables & Fruits

...and identify balanced nutrition.