

Campus Irchel | Seerose

Abend

20. to 26.04.2026

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



	Monday	Tuesday	Wednesday	Thursday	Friday
farm	6.10 / 9.00 / 13.00  	Arancini Risottokugeln, Arancini Risottokugeln mit Tomaten-Mozzarella Füllung,... 6.10 / 9.00 / 13.00  	Geröstete Auberginen an Harissa Sauce, an Harissa Tomaten Sauce, Couscous,... 6.10 / 9.00 / 13.00  	Pad kra pao vegan, Pflanzen Hack Bohne Mais, Basmati Reis gedämpft Steamer, Menüsalat... 6.10 / 9.00 / 13.00   	Reisnudeln, Kokosnusssauce, Geröstete Erdnüsse, Menüsalat oder Apfelmus, Chinamix... 6.10 / 9.00 / 13.00    
butcher	7.50 / 10.50 / 15.00  	Pouletblankett mit Erbsen, Trockenreis, Menüsalat oder Apfelmus 7.50 / 10.50 / 15.00  	Fischstäbchen paniert, Tartarsauce dick, Gemüsereis, Rahmspinat 7.50 / 10.50 / 15.00 	Gnocchi mit Salbei weintrauben und baumnuss, Weintrauben Champignons,... 7.50 / 10.50 / 15.00  	Rinds Gulasch Ungarische Art / Ungarisches Rindsgulasch, Sauerrahm Dip 60g, Pizokel, Erbsen 7.50 / 10.50 / 15.00 

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.