

Campus Irchel | Seerose

Abend

25. to 31.05.2026

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

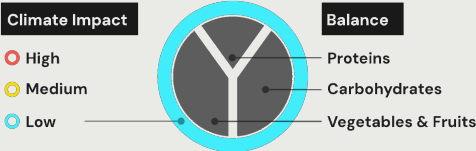


	Monday	Tuesday	Wednesday	Thursday	Friday
farm		Tomaten-Gersotto, Champignon gebraten, Reibkäse, Menüsalat oder Apfelmus 6.10 / 9.00 / 13.00	Gnocchi Tomaten Mozzarella Aubergine, Port. 440g, Auberginen Oregano, Tomat-... 6.10 / 9.00 / 13.00	Cashew Gemüse Curry, Peperoni Pak Choi Karotten, Jasmin Reis, Menüsalat oder Apfelmus 6.10 / 9.00 / 13.00	Falafel gebacken / Kichererbsen Bällchen gebacken, Tabouleh Salat, Port. 200g, Gurken... 6.10 / 9.00 / 13.00
butcher		Poulet Ragout gebraten, Riz Casimir, Trockenreis, Menüsalat oder Apfelmus, Mandeln... 7.50 / 10.50 / 15.00	Rindsgeschnetzeltes Stroganoff russische Art, Currykartoffeln, Weisskabis gebraten 7.50 / 10.50 / 15.00	Pastaauflauf / Pastagratin mit Speck und Bergkäse, Speck Bergkäse, Sellerie Lauch Zwiebeln,... 7.50 / 10.50 / 15.00	Rindshackbraten (rein Rind), Bratenjus, Kartoffelstock, Erbsen und Rüebl 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...



...and identify balanced nutrition.