

Campus Irchel | Seerose

Abend

15. to 21.09.2025

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



	Monday	Tuesday	Wednesday	Thursday	Friday
farm	6.10 / 9.00 / 13.00  	Gemüsesticks, Kräuterquark, Linsen Bulgur, Blattspinat 6.10 / 9.00 / 13.00  	Butter Tofu an Cashewsauce, O3_02 Jasmin Reis, Gebratener Chinakohl 6.10 / 9.00 / 13.00    	Spinatgnocchi, Ratatouille, Reibkäse 6.10 / 9.00 / 13.00  	Quorn geschnitztes Zürcher Art, Rösti, Broccoli gebraten 6.10 / 9.00 / 13.00  
butcher	7.50 / 10.50 / 15.00  	Schweinshaxe bayrische Art, Rotweinsauce, Baked Potatoe, Blumenkohl 7.50 / 10.50 / 15.00  	Hausgemachte, Lasagne Rind, Menüsalat oder Apfelmus 7.50 / 10.50 / 15.00 	"Butterchicken" aus Indien, Basmati Reis mit oder ohne Fairtrade Reis, Zucchini Kichererbsen Sesam... 7.50 / 10.50 / 15.00  	Schweinspiccata, Spaghetti, Tomatensauce, grillierte Peperoni nature 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.