

Campus Irchel | Seerose

Abend

29.09 to 05.10.2025

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



	Monday	Tuesday	Wednesday	Thursday	Friday
farm	Champignon Geschnetzeltes Zürcher Art, Nudeln, Erbsen und Rüebli   6.10 / 9.00 / 13.00	Vegi Nuggets, Aioli Dip vege- tarisch, Herbstlich- er Couscous Pfanne, Rotkraut   6.10 / 9.00 / 13.00	Kartoffeltortilla, Joghurt Kräuter Dip, 01_06 Ofengemüse    6.10 / 9.00 / 13.00	Rotes Thai Curry, Basmati Reis mit oder ohne Fairtrade Reis, Pak Choi ge- braten     6.10 / 9.00 / 13.00	Kartoffel-Gemüse- gratin Mediteran, Menusalat, Allergen Sulfit, Allergen Sellerie   6.10 / 9.00 / 13.00
butcher	Poulet Cordon Bleu, Ketchup, Pommes Rissolées, Kürbis- gemüse  7.50 / 10.50 / 15.00	Meatballs / Fleis- chbällchen, Jus mit Preisel- beeren, Kartof- felstock, Karotten...  7.50 / 10.50 / 15.00	Schwingerhörnli, Ghackets Rindfleisch mit viel Gemüse, Reibkäse, Apfelmus port. 150g  7.50 / 10.50 / 15.00	Rind/Schweins- frikadellen an Rotweinsauce, Kartoffelstock, Kräuter Bohnen grün  7.50 / 10.50 / 15.00	Ungarisches Kessel- gulasch, Spätzli ge- braten, Blumenkohl   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.