Cafeteria Finkenau

Friday, 05.11.2021

Finkenau 35
22081 Hamburg

Monday until Friday
09:00 a.m. - 4:00 p.m. Food
distribution 11:30 a.m. - 2:30 p.m.

Food distribution 11:30 a.m. -
2:00 p.m.

POTTKIEKER

Yeast dumpling (Gl,Ei,La), vanilla sauce (La)

<table>
<thead>
<tr>
<th></th>
<th>Students</th>
<th>Employees</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1,50 €</td>
<td>2,70 €</td>
<td>3,40 €</td>
</tr>
</tbody>
</table>

VEGETABLE BAR

romanesco, Vegetarian Moussaka (La), Baked banana, Fried zucchini

<table>
<thead>
<tr>
<th></th>
<th>Students</th>
<th>Employees</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>0,70 €</td>
<td>0,90 €</td>
<td>1,10 €</td>
</tr>
</tbody>
</table>

PASTA BAR

Pasta with vegetables and cheese (Gl,La,Nu,Sl)

<table>
<thead>
<tr>
<th></th>
<th>Students</th>
<th>Employees</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>0,70 €</td>
<td>0,90 €</td>
<td>1,10 €</td>
</tr>
</tbody>
</table>

CAMPUSSPECIAL

Roasted cod fillet on lukewarm beluga lentils, grilled vegetables and salsa verde (2,5,Gi,Fi,So,Sf,Se,Sw)

<table>
<thead>
<tr>
<th></th>
<th>Students</th>
<th>Employees</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>5,50 €</td>
<td>6,80 €</td>
<td>8,00 €</td>
</tr>
</tbody>
</table>

4 hashed brown potatoes, Herb quark (La), cucumber salad (La)

<table>
<thead>
<tr>
<th></th>
<th>Students</th>
<th>Employees</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1,30 €</td>
<td>2,50 €</td>
<td></td>
</tr>
<tr>
<td>CAMPUSCLASSICS</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>----------------</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crispy baked chicken breast (GI), yoghurt lemon dip (La,Se), Honey glazed carrots, vegetable bulgur (GI,SI)</td>
<td>3,90 € Students</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>5,20 € Employees</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>6,40 € Guests</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Additives and allergens

1. with colourings  
2. with preservatives  
3. with antioxidants  
4. with flavour enhancers  
5. contains sulfur/sulfurated  
6. contains carbon/carbon treated  
7. wax-coated  
8. with phosphate  
9. with (artificial) sweetener  
10. contains source of phenylalanine  
11. eggs/egg products  
12. contains source of gluten (e.g. wheat, rye, barley etc.)  
13. shellfish/shellfish products  
14. milk/milk products (including lactose)  
15. lupine and lupine products  
16. nuts/nuts products  
17. sesame seeds/sesame products  
18. mustard/mustard products  
19. celery/celery products  
20. soya/soy products  
21. sulfur dioxide and sulfites (concentration above 10 mg/kg or 10 mg/l)  
22. molluscs (e.g. mussels and snails) and mollusc products

Beef | Contains fish | Poultry | Lamb | Game | Vegetarian | mensaVital | Lactose/does not contain foods containing lactose
--- | --- | --- | --- | --- | --- | --- | ---

Gelatine | Climate dish | Vegan | New dish | Favorite dish | Alcohol | Pork

Changes in the diet reserved.

As a non-profit organisation we are required to regularly review the eligibility of students for our services, and therefore require that you always carry your student identification card.

We label the allergens according to EU Food Information Regulation No. 1169/2011. Cross-contamination in the case of the individual ingredients, as well as the unavoidable infiltration of allergens into individual products from a technological point of view cannot be excluded and are not identified.

The prices indicated are valid for students/employees/guest.

The award of the dishes at the place of issue applies.