# Cafeteria HCU

**Friday, 05.11.2021**

**Überseeallee 16**  
20457 Hamburg

Monday until Friday  
11:00 a.m. - 2:00 p.m. Food distribution 11:00 a.m. - 1:30 p.m.

## CAMPUSWORLD

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price (€)</th>
<th>Groups</th>
</tr>
</thead>
<tbody>
<tr>
<td>Swedish Köttbullar (Gl,Ei), cream sauce (Gl,La,Sl), cranberries, boiled potatoes</td>
<td>2.40</td>
<td>Students</td>
</tr>
<tr>
<td></td>
<td>3.70</td>
<td>Employees</td>
</tr>
<tr>
<td></td>
<td>4.80</td>
<td>Guests</td>
</tr>
</tbody>
</table>

## CAMPUSVITAL

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price (€)</th>
<th>Groups</th>
</tr>
</thead>
<tbody>
<tr>
<td>vegan chickpea curry, spicy carrots (Sl), rice</td>
<td>2.10</td>
<td>Students</td>
</tr>
<tr>
<td></td>
<td>3.40</td>
<td>Employees</td>
</tr>
<tr>
<td></td>
<td>4.20</td>
<td>Guests</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 peanuts/peanut products
13 fish/fish products
14 grain and grain products containing gluten (e.g. wheat, rye, barley etc.)
15 shellfish/shellfish products
16 milk/milk products (including lactose)
17 lupine and lupine products
18 nuts/nuts products
19 sesame seeds/sesame products
20 mustard/mustard products
21 celery/celery products
22 soy/soy products
23 sulfur dioxide and sulfites (concentration above 10 mg/kg or 10 mg/l)
24 molluscs (e.g. mussels and snails) and mollusc products
25 beef
26 contains fish
27 poultry
28 lamb
29 game
30 vegetarian
31 mensaVital
32 gelatine
33 climate dish
34 vegan
35 new dish
36 favorite dish
37 alcohol
38 pork
39 does not contain foods containing lactose

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.