Additives and allergens

1 with colourings
2 with preservatives
3 with antioxidants
4 with flavour enhancers
5 contains sulfur/sulfated
6 contains carbon/carbon treated
7 wax-coated
8 with phosphate
9 with (artificial) sweetener
10 contains source of phenylalanine
En peanuts/peanut products
Fi fish/fish products
Gl grain and grain products containing gluten (e.g. wheat, rye, barley etc.)
Kr shellfish/shellfish products
La milk/milk products (including lactose)
Lu lupine and lupine products
Nu nuts/nuts products
Se sesame seeds/sesame products
Sf mustard/mustard products
Sl celery/celery products
So soy/soy products
Sw sulfur dioxide and sulfites (concentration above 10 mg/kg or 10 mg/l)
Wt 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.