VEGETABLE BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>per 100g</th>
<th>Students</th>
<th>Employees</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>glazed beetroot, sugar snap peas (La), broccoli, baby carrots (La),</td>
<td></td>
<td>0,70 €</td>
<td>0,90 €</td>
<td>1,10 €</td>
</tr>
<tr>
<td>Vegetable sesame rice (Se), Colorful Asia vegetable with water</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>chestnut and lotus root (2,Se)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

PASTA BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>per 100g</th>
<th>Students</th>
<th>Employees</th>
<th>Guests</th>
</tr>
</thead>
<tbody>
<tr>
<td>mushroom sauce (3,La), Spaetzli with butter (Gl,Ei,La)</td>
<td></td>
<td>0,70 €</td>
<td>0,90 €</td>
<td>1,10 €</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 sesame seeds/sesame products
16 milk/milk products (including lactose)
17 lupine and lupine products
18 nuts/nuts products
19 mustard/mustard products
20 celery/celery products
21 soy/soy products
22 sulfur dioxide and sulfites (concentration above 10 mg/kg or 10 mg/l)
23 molluscs (e.g. mussels and snails) and mollusc products
24 beef
25 contains fish
26 poultry
27 lamb
28 game
29 vegetarian
30 mensaVital
31 gelatine
32 climate dish
33 vegan
34 new dish
35 favorite dish
36 alcohol
37 pork
38 lactose/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.