

CAMPUSCLASSICS

Fried rice with egg and spring
onions (Ei), red curry sauce (3,SI),
Asian vegetable mix Siam



3,70 € Students
5,00 € Employees
6,20 € Guests

☆☆☆ CO₂

CAMPUSSPECIAL

Soya goulash with peppers and
mushrooms (So,SI,Sw), boiled
potatoes



3,75 € Students
5,05 € Employees
6,25 € Guests

☆☆☆ CO₂

Additives and allergens

1 colourings	8 phosphate	Kr shellfish/shellfish products	Se sesame seeds/sesame products	Sw sulfur dioxide and sulfites (concentration above 10 mg/kg or 10 mg/l)
2 preservatives	9 (artificial) sweetener	Mi Milk and milk products (including lactose)	Sf mustard/mustard products	Wt molluscs (e.g. mussels and snails) and mollusc products
3 antioxidants	10 source of phenylalanine	Lu lupine and lupine products	Sl celery/celery products	GIW Cereals containing gluten and products thereof (wheat)
4 flavour enhancers	Ei eggs/egg products	Nu nuts/nuts products	So soy/soy products	GIR Cereals containing gluten and products thereof (rye)
5 contains sulfur/sulfurated	En peanuts/peanut products			GIG Cereals containing gluten and products thereof (barley)
6 contains carbon/carbon treated	Fi fish/fish products			GIH Cereals containing gluten and products thereof (oats)
7 wax-coated				GID Cereals containing gluten and products thereof (spelt)
				GIK Cereals containing gluten and products thereof (khorasan wheat)
				NM Nuts (almond) products
				NH Nuts (hazelnuts) products
				NW Nuts (walnuts) products
				NCa Nuts (cashew nuts) products
				NPe Nuts (pecan nuts) products
				NPa Nuts (Brazil nuts) products
				NPi Nuts (pistachios) products
				NM Nuts (macadamia/que
				c enland nuts) products



Beef



Contains fish



Poultry



Lamb



Game



Vegetarian



mensaVital



Lactose/does not contain foods containing lactose



Gelatine



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.