

SEASON MENU JUNE

	Students	Employee	Guests
Thai- coconut- soup with green asparagus & chicken Creamy coconut soup with green asparagus, mushrooms & chicken breast in a rich broth with chili, lemongrass, galangal & kaffir lime leaves, garnished with fresh cilantro <small>(All.:Fi/Inh.:F,G,K/ZusS.:2,4)</small>	7,10€	8,80€	10,60€
Vegane poké bowl with homemade watermelon „tuna“ and baked miso eggplant on sushi rice, wakame seaweed salad, and carrots with wasabi dressing, garnished with sesame and fresh cilantro <small>(All.:Er,Sen,Ses,So,Su,Wz/Inh.:K,V,V*/ZusS.:1,2,3,9)</small>	8,10€	9,80€	11,60€
Beef kofta with harissa yogurt on oriental bread salad with toasted flatbread, radishes, cherry tomatoes, cucumbers & mint in buttermilk dressing <small>(All.:Gs,Ses,Su,Wz/Inh.:K,V,V*/ZusS.:3,9)</small>	9,10€	10,80€	12,60€
Gnocchi pan with green asparagus in cream sauce with garlic and onions, with cherry tomatoes, garnished with shaved Parmesan & fresh basil <small>(All.:Ei,Mi/Inh.:K,T2/ZusS.:odZ)</small>	8,10€	9,80€	11,60€

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Vegan Fricassee with green asparagus Vegan „chicken chunks“ in oat cream sauce with green asparagus, mushrooms, carrots, capers, and peas on a wild rice mix, garnished with fresh parsley <small>(All.:Hf,Sel,,So,Su,Wz/Inh.:V,V*/ZusS.:3,7)</small>	6,60€	8,30€	10,10€
Pan- fried catfish fillet with mustard caviar with homemade pickled cucumbers with fresh dill land fried potatoes with bacon & onions <small>(All.:Fi,Sen,Su/Inh.:F,S/ZusS.:2,3)</small>	7,60€	9,30€	11,10€
Smoothie- Bowl with berries & chia Pureed wild berries with chia seeds, soy yogurt, maple syrup, bananas & oats, garnished with fresh berries, banana slices & mint <small>(All.:Hf,So/Inh.:V,V*/ZusS.:odZ)</small>	4,10€	5,80€	7,60€

Carrot and ginger soup - Details in the regular menu -

