

SEASON MENU OCTOBER

	Students	Employees	Guests
GARLIC SOUP MALLORCAN STYLE with tomatoes, white bread, oregano, olive oil and lots of garlic with crispy croutons, garnished with fresh parsley <small>(All.:Sel,So,Wz/Inh.:K,V,V*/ZusS.:odZ)</small>	2,60€	4,30€	6,10€
* with a roasted king prawn skewer <small>(All.:Kr,Sel,So,Su,Wz/Inh.:K/ZusS.:3,5)</small>	6,10€	7,80€	9,60€
ROASTED CHILLI HOKKAIDO PUMPKIN on beluga lentil salad with green spelt with fresh rocket salad, garnished with roasted hazelnuts and pomegranate with harissa mayo <small>(All.:Di,Ha,Sen/Inh.:K,V,V*/ZusS.:3)</small>	5,10€	6,80€	8,60€
PAPRIKA MINCED MEAT PAN with cherry tomatoes, garlic & onions with tomato-avocado dip and chilli lime rice, garnished with tortilla chips <small>(All.:Sel,So,Wz/Inh.:K,R,S/ZusS.:3)</small>	6,60€	8,30€	10,10€
FRIED TILAPIA FILLET on seasonal oven vegetables with pumpkin, courgette and peppers on sweet potato puree with curry & cinnamon <small>(All.:Fi,So/Inh.:K,F/ZusS.:odZ)</small>	9,60€	10,30€	12,10€

SEASON MENU OCTOBER

	Students	Employees	Guests
CREAMY PASTA ON LENTIL SUGO WITH OLIVES Penne rigate on a creamy sauce with cherry tomatoes, celery, olives and plate lentils with balsamic vinegar & garlic, garnished with vegan 'feta' and fresh basil <small>(All.:Sel,Su,Wz/Inh.:K,V,V*/ZusS.:1,6)</small>	5,10€	6,80€	8,60€
VEGAN CURRYVURST with homemade Sriracha curry tomato sauce and crispy steakhouse fries <small>(All.:So,Wz/Inh.:K,V,V*/ZusS.:2,3,4)</small>	7,10€	8,80€	10,60€
VEGAN 'EGG LIQUEUR' TRIFLE Granola in a glass layered with espresso, whipped cream, chocolate and homemade vegan 'egg liqueur' made from vanilla pudding, white rum & kala namak, garnished with sliced marzipan, fresh fruit & mint <small>(All.:Hf,Ma,So/Inh.:A,V,V*/ZusS.:15)</small>	4,10€	5,80€	7,60€

Carrot and ginger soup - Details in the regular menu -

