

MENSA Zülpicher Straße/ UniMensa
Menu 25 July 2018

	EG Nord 11.30 - 14.30	EG Süd Ampelcounter 11.30 - 14.30	MG Nord 11.30 – 14.15	MG Süd 11.30 – 14.15
Wednesday 25 July	Ravioli with spinach & cheese 11,17,18, served with carbonara sauce 1,2,3,11,13,17,18,21	Pork escalope ¹¹ served with onion sauce ^{11,23,26} , French fries, salad, dessert	Organic pasta: farfalle ¹¹ , organic balsamic vinegar & honey sauce ^{11,20} <i>or</i> organic mushroom & cream sauce ^{17,18,20} , and salad	Marinated beef strips and stir- fried vegetables, chilli & apple sauce ^{2,3,5} Served with: sesame mie noodles <i>or</i> ^{2,3,11,16,22} basmati rice
	Indian lentil stew ² with a roll ⁽¹¹⁾		Organic pasta: fettuccine ^{11,13} organic balsamic vinegar & honey sauce ^{11,20} <i>or</i> organic mushroom & cream sauce ^{17,18,20} , and salad	Marinated fish fillet and stir- fried vegetables, Thai curry sauce ^{14,16} <i>or</i> curry & pineapple sauce ^{1,11,17,18,21} , Served with: sesame mie noodles <i>or</i> ^{2,3,11,16,22} basmati rice
	Salad and vegetable buffet (self-service) ^{1,2,3,5,6,9,11,13,16,17,18,19,20,21,23,26}		VEGAN: tortellini with leaf spinach and diced tomatoes, soy cream ^{11,16} , salad and dessert	Pork escalope sautéed in clarified butter ^{1,11,13,17,18} Tyrolean style ^{2,3,17,18} , sautéed potato slices, salad
	Sides French fries, rissole potatoes, mixed vegetables		VEGETARIAN: Giant potato fritter (Bernese style) with onions, courgette and mountain cheese ^{11,17,18} , herb dip ^{17,18} , salad and dessert	VEGETARIAN: vegetarian tarte flambée, (sour cream, spring onions, paprika ^{11,13,17,18})
			Salad buffet (self-service) ^{1,2,3,5,6,9,11,13,16,17,18,19,20,21,23,26}	

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MENU 26 July 2018

	EG Nord 11.30 - 14.30	EG Süd 11.30 - 14.30	MG Nord 11.30 – 14.15	MG Süd 11.30 – 14.15
Thursday 26 July	Pork neck-fillet steak (Puszta style) ^{17,18,20} Served with potato croquettes ^{1,11}	Marinated chicken escalope , served with pasta ¹¹ , ratatouille ² , dessert	Organic pasta: farfalle ¹¹ , organic balsamic vinegar & honey sauce ^{11,20} <i>or</i> organic mushroom & cream sauce ^{17,18,20} , and salad	Marinated beef strips and stir-fried vegetables, chilli & apple sauce ^{2,3,5} Served with: sesame mie noodles <i>or</i> ^{2,3,11,16,22} basmati rice
	Asian chicken stew with noodles ^{11,16} served with a roll ¹¹		Organic pasta: fettuccine ^{11,13} organic balsamic vinegar & honey sauce ^{11,20} <i>or</i> organic mushroom & cream sauce ^{17,18,20} , and salad	Marinated fish fillet and stir-fried vegetables, Thai curry sauce ^{14,16} curry & pineapple sauce ^{1,11,17,18,21} , Served with: sesame mie noodles <i>or</i> ^{2,3,11,16,22} basmati rice
	Sides French fries, rissole potatoes, mixed vegetables		VEGAN: Potato pan roast with vegan aioli ²¹ , salad and dessert	Pork escalope sautéed in clarified butter ^{1,11,13,17,18} Served with sauce chasseur ^{11,17,18,23,26} , croquettes ^{1,11} , salad
	Salad and vegetable buffet (self-service) ^{1,2,3,5,6,9,11,13,16,17,18,19,20,21,23,26}		VEGETARIAN: Lasagne with soy bolognese ^{11,16,17,18,29} , salad and dessert	Pizza Salami Olive: olives & salami ^{1,2,3,6,11,17,18}
			Salad buffet (self-service) ^{1,2,3,5,6,9,11,13,16,17,18,19,20,21,23,26}	