

# Mensch und Computer Catering (EN)

## Drinks

- Caffè Latte\* (foamed milk with an espresso)
- Fresh mint tea
- Fresh ginger tea
- Drip coffee (with cow milk\* or oat milk\*\*)
- Hot chocolate\*\*\* (from cow milk\*)
- Various teas (e.g., green tea, black tea, fruit tea, jasmine tea)
- Water dispensers with various flavors (e.g., with lemon, mint, ginger, cucumber) or natural

\* contains milk

\*\* may contain gluten

\*\*\*may contain soy

## Food

### Day 1

#### **Sweet potato soup with chickpeas**

**Allergens:** No typical allergens included.

#### **Creole pumpkin soup with chili, tomatoes and a hint of cumin**

**Allergens:** No typical allergens included.

### Day 2 Lunch

#### **Coriander spinach with chickpeas - served with basmati rice and yoghurt with cucumber and mint**

**Allergens:** Milk (lactose in yoghurt), possibly gluten (if the yoghurt is not gluten-free).

#### **Bulgur pan with peppers**

**Allergens:** Gluten (bulgur is a product made from wheat).

## Day 2 Dinner

**Fine potato soup with seasonal vegetables and marjoram**

**Allergens:** No typical allergens included

**Lentil soup with ginger**

**Allergens:** No typical allergens included

## Day 3

**Levantine vegetable pan / Makmur in tomato sauce with fresh thyme and potatoes**

**Allergens:** No typical allergens included

**Mudjadara (bulgur lentils with roasted onions) and fermented vegetables**

**Allergens:** Gluten

## Day 4

**Okra Supreme (okra pods in tomato sauce and peppers, onions), rice**

**Allergens:** No typical allergens included.

**Mediterranean vegetables in parmesan sauce (zucchini, celery, tomatoes, beans), spirelli**

**Allergens:** Milk (lactose in the parmesan sauce), gluten