

## LUNCH – WEEK 6 (3.-9.2.2025)

<b>MON</b> Lunch	Fried flat fish ( <i>D, A</i> ), mashed potatoes & sour cream with chives ( <i>L, G*</i> , <i>A</i> ) Oven baked sausage with cheddar ( <i>LL, G*</i> , <i>A</i> ) Smoked tofu & root vegetable hash ( <i>Veg, G*</i> , <i>A</i> ) Soup of the day ( <i>L, G*</i> , <i>A</i> )	<b>13,10/13,60 €</b>
Dessert	Strawberry smoothie ( <i>L, G*</i> , <i>A</i> )	
<b>TUE</b> Lunch	BBQ chicken ( <i>D, G*</i> , <i>A</i> ), herb roasted potatoes ( <i>Veg, G*</i> ) Pepper beef ( <i>L, G*</i> , <i>A</i> ), wild rice ( <i>Veg, G*</i> ) Beetroot steak's ( <i>Veg, G*</i> ), sour cream with taragon (vegan sauce from the staff) ( <i>L, G*</i> , <i>A</i> ) Soup of the day ( <i>L, G*</i> , <i>A</i> )	<b>13,10/13,60 €</b>
Dessert	Pear & ginger pie ( <i>L, A</i> )	
<b>WED</b> Lunch	Meat balls with creamy mustard sauce ( <i>L, A</i> ), potatoes ( <i>Veg, G*</i> ) Italian style oven baked fish ( <i>A</i> ) Chickpea & vegetable Korma ( <i>L, G*</i> , <i>A</i> ), full grain rice ( <i>Veg, G*</i> ) Soup of the day ( <i>Veg, G*</i> , <i>A</i> )	<b>13,10/13,60 €</b>
Dessert	Rose hip fool ( <i>Veg, G*</i> ), whipped cream ( <i>L, G*</i> , <i>A</i> )	
<b>THU</b> Lunch	Kebab with spicy tomato sauce ( <i>D, G*</i> ), full grain couscous ( <i>Veg, A</i> ) Butter chicken ( <i>L, G*</i> , <i>A</i> ), basmati rice ( <i>Veg, G*</i> ) Home made spinach patties, sour cream with herbs & lingonberries ( <i>L, A</i> ) Soup of the day ( <i>Veg, G*</i> , <i>A</i> )	<b>13,10/13,60 €</b>
Dessert	Blueberry quark ( <i>L, G*</i> , <i>A</i> )	
<b>FRI</b> Lunch	Crispy fried chicken ( <i>D, A</i> ), country style potato wedges & curry roasted cauliflower ( <i>Veg, G*</i> ), lime mayonnaise ( <i>D, G*</i> , <i>A</i> ) Artichoke & garlic pasta ( <i>L, A</i> )	<b>13,10/13,60 €</b>
Dessert	Chocolate ice cream (vegan ice cream from the staff) ( <i>L, G*</i> , <i>A</i> )	