

## LUNCH – WEEK 37 (9.-15.9.2024)

<b>MON</b> Lunch	Pan fried flat fish ( <i>D, A</i> ), mashed potatoes & dill sour cream ( <i>L, G*, A</i> ) Sausage & potato hash with fried egg ( <i>D, G*, A</i> ) Forrest mushroom & cabbage roll's with lingonberries ( <i>Veg, G*, A</i> ) Soup of the day ( <i>L, G*, A</i> )	<b>12,90/13,40 €</b>
Dessert	Rhubarb & vanilla quark ( <i>L, G*, A</i> )	
<b>TUE</b> Lunch	Lasange with minced beef with ketchup ( <i>L, A</i> ) Butter chicken sauce ( <i>L, G*, A</i> ), basmati rice ( <i>Veg, G*</i> ) Moroccan potato & tofu stew ( <i>L, G*, A</i> ) Soup of the day ( <i>Veg, G*, A</i> )	<b>12,90/13,40 €</b>
Dessert	Berry crumble & whipped vanilla sauce ( <i>L, G*, A</i> )	
<b>WED</b> Lunch	Braised ramen pork ( <i>D, G*, A</i> ), noodles ( <i>D, A</i> ) Alaskan pollock with coconut ( <i>D, G*, A</i> ), potatoes ( <i>Veg, G*</i> ) Italian lentil stew ( <i>Veg, G*, A</i> ) Soup of the day ( <i>L, G*, A</i> )	<b>12,90/13,40 €</b>
Dessert	Raspberry fool ( <i>Veg, G*</i> ), whipped cream ( <i>L, G*, A</i> )	
<b>THU</b> Lunch	Pollo alla cacciatore - hunter's chicken ( <i>D, G*</i> ), roasted herb potatoes ( <i>Veg, G*</i> ) Traditional Finnish cabbage casserole & lingonberries ( <i>D, G*</i> ) Chickpea & vegetable korma with basmati rice ( <i>Veg, G*, A</i> ) Soup of the day ( <i>L, G*, A</i> )	<b>12,90/13,40 €</b>
Dessert	Peach & orange fruitie ( <i>Veg, G*, A</i> )	
<b>FRI</b> Lunch	Chicken & minced meat tortillas ( <i>D, A</i> ), guacamole ( <i>L, G*, A</i> ), fresh tomato salsa & jalapenos ( <i>Veg, G*</i> ), wild rice ( <i>Veg, G*, A</i> ) Vegetable tortillas ( <i>Veg, A</i> )	<b>12,90/13,40 €</b>
Dessert	Vanilla ice cream & licorice sauce ( <i>L, G*, A</i> )	