

LUNCH – WEEK 4 (20.-26.1.2025)

MON	Lunchbuffet	Traditional meatballs with granny's sauce (L, A) Creamy salmon soup (L, G*, A) Wild mushroom rolls (Veg, D, G*, A), Lingonberries (D, G*, A)	8,50 €
	Warm supplement	Roasted beetroot (D, G*, A) Boiled potatoes (D, G*, A) Riisi (D, G*, A)	
	Delisalad	Turkey Korean BBQ, Cashew nut, Manchego cheese (L, G*, A)	8,50 €
	Dessert	Fruit	
TUE	Lunchbuffet	Cheddar-crusted chicken (G*, A) Lamb kofta (D, G*, A), Curry-aioli (D, G*, A) Beetroot Goat Cheese casserole (L, G*, A)	8,50 €
	Warm supplement	Steamed cauliflower and broccoli (D, G*, A) Wild rice (D, G*, A)	
	Delisalad	Smoked salmon, avocado, Cheddar cheese (LL, G*, A)	8,50 €
	Dessert	Fruit	
WED	Lunchbuffet	Potatoes and meat hash (D, G*, A), Fried eggs (D, G*, A) Chicken in a creamy currysauce (L, A) Parsley-ricotta gnocchi pasta (A)	8,50 €
	Warm supplement	Zucchini-red onion roast (D, G*, A) Rice (D, G*, A)	
	Soup lunch	Cheese soup seasoned with sage (L, G*, A)	
	Delisalad	Mediterranean cheese, Gremolata chicken, Sweet chili Tempe (L, G*, A)	8,50 €
	Dessert	Fruit	
THU	Lunchbuffet	Homemade tuna lasagna (L, A) Mexican meat stew seasoned with chili (D, G*, A) Arrabiatta-ricotta ravioli (A)	8,50 €
	Warm supplement	Roasted Green Beans (D, G*, A) Turmeric rice (D, G*, A)	
	Delisalad	Roast pork, Caesar shrimps, egg (L, G*, A)	8,50 €
	Dessert	Fruit or Chocolate mousse (L, G*, A)	
FRI	Lunchbuffet	Chicken Kiev (L, A), Chili lime yogurt (L, G*, A) Spicy kebab sauce (D, G*, A) Homemade root steaks (D, G*, A), Herb yogurt sauce (L, G*, A)	8,50 €
	Warm supplement	Steamed cauliflower and kale (D, G*, A) Fried Vegetablerice (D, G*, A)	
	Delisalad	Roast beef, cheese, sun-dried tomato (L, G*, A)	8,50 €
	Dessert	Fruit	