

## LUNCH – WEEK 31 (29.7.-4.8.2024)

The lunch is served at 11:00-13.30

<b>MON</b>	Lunch Buffet	Crispy fish fillet with chili (L, A), lime sour cream sauce (L, G*, A), mashed potatoes (L, G*, A) Chili con carne (D, G*, A), basmati rice (Veg, D, G*, A) Asparagus risotto (L, G*, A) Oriental chickpea pureed soup (Veg, D, G*, A)	<b>12,70 €</b>
	Warm Side Dishes	Fried zucchini and red onion (Veg, D, G*)	
	Dessert	Mango quark (L, G*, A)	
	Salad bar	Fresh salad bar with seasonal ingredients 20,70€/kg	
<b>TUE</b>	Lunch Buffet	Dill and sour cream salmon (L, G*, A), boiled potatoes (Veg, D, G*) Spicy chicken stew á la Durban (L, G*, A), Quinoa and rice with herbs (Veg, D, G*) Home made zucchini patties with cheese (L, A), lemon yogurt dressing (L, G*, A) Cauliflower and curry soup (Veg, D, G*)	<b>12,70 €</b>
	Warm side dish	Roasted bell pepper and eggplant (Veg, D, G*)	
	Dessert	Lime posse (L, G*, A)	
	Salad bar	Fresh salad bar with seasonal ingredients 20,70€/kg	
<b>WED</b>	Lunch Buffet	Home made minced meat patties (D, L, G*, A), Creamy green pepper sauce (L, G*, A), Potato gratin (L, G*, A) Szechuan chicken (D, G*, A), rice (Veg, D, L, G*) Curry with eggplant and quorn (D, L, G*, A), rice (Veg, D, G*) Ginger and carrot pureed soup (Veg, D, L, G*, A)	<b>12,70 €</b>
	Warm Side Dishes	Steamed broccoli (Veg, D, G*)	
	Dessert	Blueberry and banana smoothie (L, G*, A)	
	Salad bar	Fresh salad bar with seasonal ingredients 20,70€	
<b>THU</b>	Lunch Buffet	Minced meat tortillas (D, L, A) Texmex chicken (D, L, G*), dirty rice (Veg, D, L, G*, A) Beetroot and goat cheese lasagnette (LL, A) Vegetable Pea Soup (Veg, D, G*, A)	<b>12,70 €</b>
	Warm Side Dishes	Steamed kale and cauliflower (Veg, D, G*)	
	Dessert	Home made pancakes, jam and whipped cream (L, A)	
	Salad bar	Fresh salad bar with seasonal ingredients 20,70€	
<b>FRI</b>	Lunch Buffet	Home made chicken patties thailand style (D, L, A), romesco sauce (Veg, D, G*, A) Mexican style beef stew with chili (D, L, G*) Tomato and mozzarella pizza (LL, A) Tom yam -vegetable soup (Veg, D, L, G*, A)	<b>12,70 €</b>
	Warm Side Dishes	Rice (Veg, D, G*) Roasted beetroots and carrots (Veg, D, L, G*)	
	Dessert	Rhubarb crumble (Veg, D, L, G*, A)	
	Salad bar	Fresh salad bar with seasonal ingredients 20,70€	

We reserve the right to changes. **(Veg)** Vegan **(D)** Dairy free **(L)** Lactose free **(LL)** Low in lactose **(G)** Gluten free **(A)** Includes allergens. Includes some of the following allergens: eggs and egg products, milk and dairy products, shellfish, molluscs, fish, peanuts, sesame, soya, sulphur dioxide and sulphites, nuts, cereal's containing gluten, celery, mustard and lupin.

We use meat from Finland. We will notify in writing if the origin is some other country.