

LUNCH – WEEK 6 (3.-9.2.2025)

MON	Lunch buffet	Chicken Piccata - creamy lemon chicken, Wholegrain rice (L, G*, A) Pulled pork burgers with BBQ mayonnaise and Potato wedges (L, A) Vegetarian moussaka and Steamed carrots and onions (LL, G*, A)	13,20 €
	Soup and salad	Wild mushroom soup (L, G*, A) Gremolata chicken and Salad cheese (L, G*, A) Falafel and Brie, buckwheat and artichoke salad (LL, G*, A)	13,20 €
	Grill	Pork steak with flavored butter, French fries and Roasted vegetables (L, A)	13,20 €
	Pizza	Ham-pineapple-blue cheese pizza, Tuna shrimp pizza and Feta and Bell pepper pizza (L, A)	13,20 €
	Dessert	Grated red cabbage with pomegranate (Veg, D, L, G*, A) Coffee and White chocolate mousse (LL, G*, A)	
TUE	Lunch buffet	Cajun chicken - chicken in spicy sauce, Rice with root vegetables (D, L, G*, A) Sautéed game and Mashed potatoes (L, G*, A) Vegan stifado - Greek style stew and Cauliflower, green bean and savoy cabbage bake (Veg, D, L, G*, A)	13,20 €
	Soup and salad	Pureed sweet potato soup (Veg, D, L, G*, A) Chimichurri-seasoned pork and Mozzarella (G*, A) Shrimp glass noodle salad and Pistou Quorn (L, G*, A)	13,20 €
	Grill	Pork steak with flavored butter, French fries and Roasted vegetables (L, A)	13,20 €
	Pizza	Ham-pineapple-blue cheese pizza, Tuna shrimp pizza and Feta and Bell pepper pizza (LL, A)	13,20 €
	Dessert	Cucumber Provence salad mix (Veg, D, L, G*) Coffee and Fruit salad (Veg, D, L, G*, A)	
WED	Lunch buffet	Oven-baked chicken French style, Rice and Honey roasted swedes (L, G*, A) Beef goulash - Hungarian beef stew and Boiled potatoes (D, L, G*, A) Antell's homemade spinach pancakes and Lingonberry purée (L, A)	13,20 €
	Soup and salad	Two fish soup (L, G*, A) Chili mango chicken and Brie (LL, G*, A) Country style potato salad and Marinated lentils (L, G*, A)	13,20 €
	Grill	Grilled salmon, Dill citrus fraiche, Dill potatoes and Roasted vegetables (L, G*, A)	13,20 €
	Pizza	Salmon-Mascarpone-Red onion-Caper pizza, Margherita pizza (L, A)	13,20 €
	Dessert	Carrot grate with cottage cheese (L, G*, A) Coffee and Antell's homemade Runebergs tart (L, A)	
THU	Lunch buffet	Cordon Bleu fish and Sour cream and dill dressing (A) Antell's homemade Meatloaf with Brown sauce and Boiled potatoes (L, G*, A) Vegan beetroot risotto and Steamed vegetables (Veg, D, L, G*, A)	13,20 €
	Soup and salad	Aura blue cheese soup (L, G*, A) BBQ pork and Cheddar cheese (LL, G*, A) Spicy roasted chickpeas and Coconut-marinated tofu (Veg, D, L, G*, A)	13,20 €
	Grill	Cheddar burger with country style fries and TexasPete mayonnaise (L, A)	13,20 €
	Pizza	Salmon-Mascarpone-Red onion-Caper pizza (L, A)	13,20 €
	Dessert	Cucumber Provence salad mix (Veg, D, L, G*) Coffee and Biscuits (A)	
FRI	Lunch buffet	Pork neck Alabama style and Herb-roasted potatoes (D, L, G*, A) Chicken Kiev (L, A) Falafel and Oven-roasted carrots with mustard (Veg, D, L, G*)	13,20 €
	Grill	Cheddar burger with country style fries and TexasPete mayonnaise (L, A)	13,20 €
	Pizza	Mettwurst and bell pepper pizza (L, A)	13,20 €
	Dessert	Cucumber Provence salad mix (Veg, D, L, G*) Coffee and Swiss roll (A)	

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, wheat, soy, nuts, shellfish, molluscs, fish, peanuts, sesame, soya, sulphur dioxide and sulphites, nuts, cereals containing gluten, celery, mustard and lupin.

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