

LUNCH – WEEK 17 (21.-27.4.2025)

The lunch is served at 11:00-13:30

MON Closed

TUE Lunch	Coriander and lime codfish (D, L, A), cucumber raita (L, G, A) Beef korma (L, G, A) Shahi paneer with tofu (Veg, L, A)	12,90 €
Warm Side Dish	Dirty rice, mashed potatoes and steamed cauliflower and broccoli	
Vegetable soup	Summer soup (L, G, A)	
Dessert and coffee	Banoffee (L, A)	
Salad	Fresh salad bar with seasonal ingredients 21,00 €/kg	

WED Lunch	Ribbs in soya and sweetchili sauce (D, L, G, A) Fish patties and dill sour cream sauce (L, G, A) Vegetable korma (L, G, A)	12,90 €
Warm Side Dishes	Grilled potatoes, jasmine rice and baked root vegetables (Veg, D, L, G)	
Vegetable soup	Vegetable borsch and sour cream (L, G, A)	
Dessert and coffee	Home made toska pie (L, A)	
Salad	Fresh salad bar with seasonal ingredients 21,00 €/kg	

THU Lunch	Minced meat and cabbage casserole with crushed lingonberry (Veg, D, L, G) Chicken tortillas (D, L, A) Home made spinach pancakes with crushed lingonberry (Veg, L, G, A)	12,90 €
Warm Side Dish	Mashed potatoes and fried vegetables (Veg, D, L, G, A)	
Soup	Pea soup (Veg, D, L, G, A)	
Dessert and coffee	Pancakes, whipped cream and jam (L, A)	
Salad	Fresh salad bar with seasonal ingredients 21,00€	

FRI Lunch	Whiskey BBQ burger (D, L, A) Chicken in ramen stock (D, L, G, A) Massaman curry with tofu (Veg, D, L, A)	12,90 €
Warm Side Dish	Fried potato wedges, rice, roasted beetroot (Veg, D, L, G)	
Vegetable soup	Lentil soup Indian style (Veg, D, L, G, A)	
Dessert and coffee	Ice cream bar (L, G, A)	
Salad	Fresh salad bar with seasonal ingredients 21,00€	