

LUNCH – WEEK 9 (24.2.-2.3.2025)

MON	Lunch buffet	Beef meatloaf patties (D, L, G, A) Wild mushroom sauce (L, G, A) Turkey in devil's sauce (D, L, G, A)	13,70 €
	Side	Blue cheese potato bake (L, G, A) Quinoa and rice with herbs (Veg, D, L, G) Roasted carrot and zucchini bake (Veg, D, L, G)	
	Soup	Pureed vegetable soup (Veg, D, L, G, A)	
	Vegetarian	Vegan eggplant curry (Veg, D, L, G, A)	
	Dessert	Licorice quark (L, G, A)	
TUE	Lunch buffet	Pork neck in BBQ sauce (D, L, G, A) Tempura-battered cod (D, L, A) Creole tartar sauce (D, L, A)	13,70 €
	Side	Herb-roasted potatoes (Veg, D, L, G) Onion rice (Veg, D, L, G) Steamed cauliflower and green beans (Veg, D, L, G)	
	Soup	Spinach soup and boiled eggs (L, A)	
	Vegetarian	Beetroot balls (Veg, D, L, G)	
	Dessert	Boysenberry kissel (Veg, D, L, G) Whipped cream (L, G, A)	
WED	Lunch buffet	Peppered beef (L, G, A) Cajun chicken - chicken in spicy sauce (D, L, G, A)	13,70 €
	Side	Chermoula-seasoned rice (Veg, D, L, G) Turnip, sugar pea and onion roast (Veg, D, L, G)	
	Soup	Vegetable Borscht with smetana (L, G, A)	
	Vegetarian	Jerusalem artichoke risotto (LL, G, A)	
	Dessert	Whipped lingonberry semolina porridge (Veg, D, L, A)	
THU	Lunch buffet	Pork in spicy sauce (L, G, A) Cod fillets coated with nuts (D, L, A) Chili and lime yogurt (L, G, A)	13,70 €
	Side	Dauphinoise potatoes with garlic (L, G, A) Honey-roasted beetroot (D, L, G)	
	Soup	French onion soup with croutons (Veg, D, L, A)	
	Vegetarian	Shakshuka - vegetable stew with eggs (D, L, G, A)	
	Dessert	Mango and yogurt mousse (L, G, A)	
FRI	Lunch buffet	Szechuan beef wok (D, L, G, A) Chicken in caesar sauce (L, A)	13,70 €
	Side	Teriyaki noodles (D, L, A) Herb seasoned quinoa and rice (Veg, D, L, G) Broccoli (Veg, D, L, G)	
	Soup	Miso soup (Veg, D, L, G, A)	
	Vegetarian	Potato and chickpea balls (Veg, D, L, G) Beetroot hummus (D, L, G, A)	
	Dessert	Antell's homemade rhubarb and currant pie (D, L, A) Vanilla custard	