

LUNCH – WEEK 6 (3.-9.2.2025)

MON Lounas	<p>Tom yam vegetable soup (Veg, D, L, G*, A) Tofu in satay sauce (Veg, D, L, G*, A) (L, A), Potatoes (Veg, D, L, G*), Thyme-seasoned carrots (Veg, D, L, G*, A) Pollo alla Brasa - Peruvian chicken (D, L, G*), Batamole (L, G*, A), Avocado sauce (L, G*, A) Tom yam vegetable soup (Veg, D, L, G*, A) Paneer salad (L, G*, A) Buckthorn-ginger-carrot fruitie (Veg, D, L, G*)</p>
TUE Lounas	<p>Sopa de milho chili - sweet corn soup (Veg, D, L, G*, A) Cashew and black bean risotto (L, G*, A) Game and potato casserole (L, G*, A), Roasted broccoli (Veg, D, L, G*) Rainbow trout soup (L, G*, A) Pizza pepperoni (L, A) (Veg, D, L, G*, A) Pulled chicken - salad (D, L, G*) Peach and rosehip quark (L, G*, A)</p>
WED Lounas	<p>Roasted tomato soup (Veg, D, L, G*), Creme fraiche (L, G*, A) Mushroom and vegetable korma (Veg, D, L, G*, A) Beef sauce with smetana (L, G*, A), Rosemary-roasted beetroot (Veg, D, L, G*) Home made rye-breaded baltic herring fillets (L, A), Mashed potatoes (L, G*, A), Remoulade sauce (L, G*, A) Roasted tomato soup (Veg, D, L, G*), Creme fraiche (L, G*, A) Ricotta salad (G*, A) Antell's homemade Runebergs tart (L, A)</p>
THU Lounas	<p>Parsnip soup (Veg, D, L, G*, A) Antell's homemade root vegetable patties (L, A), Yogurt sauce (L, G*, A) Game meat loaf (L, G*, A), Creamy pepper sauce (L, G*, A), Oven-baked vegetables (Veg, D, L, G*, A), Spice-roasted potatoes (Veg, D, L, G*) Citrus-seasoned curry chicken sauce (L, A), Blackcurrant jam (Veg, D, L, G*), Rice (Veg, D, L, G*) Parsnip soup (Veg, D, L, G*, A) Salmon caesar salad (L, G*, A) Coffee pannacotta (L, G*, A)</p>
FRI Lounas	<p>Cauliflower soup (L, G*, A) Antell's homemade falafel patties (Veg, D, L, G*, A), Hummus (Veg, D, L, G*, A), Roasted carrot and broccoli (Veg, D, L, G*) Grilled pork steaks (D, L, G*, A), Antell's homemade seasoned butter (L, G*, A), Loaded fries (L, G*, A) BBQ chicken pizza (LL, A) Cauliflower soup (L, G*, A) Chicken salad (D, L, G*, A) Antell's homemade toasca cake (L, A)</p>