

LUNCH – WEEK 6 (3.-9.2.2025)

MON Lunch buffet	Crispy chicken (A, L, D) Yogurt dressing with herbs (A, G*, L) Georgian cabbage bake with soy protein (A, G*, L) Butternut squash soup (A, G*, L, D, Veg)
Warm side	Jasmin rice (G*, L, D, Veg) Carrot with rosemary (G*, L, D, Veg)
Dessert	Mango drink (A, G*, L) Coffee (A, G*, L)
TUE Lunch buffet	Tempura-battered cod (A, L, D) Palak Paneer with tofu (A, G*, L, D, Veg) Creamy fish soup (A, G*, L) Smoked chili mayonnaise (A, G*, L, D)
Warm side	Spice-roasted potato (G*, L, D, Veg) Curry roasted cauliflower (G*, L, D, Veg)
Dessert	Coffee-flavored pudding (A, G*, L) Coffee (A, G*, L)
WED Lunch buffet	Traditional meatballs in brown sauce (A, G*, L) Beetroot and goat cheese lasagna with oat protein (A, LL) Lentil soup with cheese (A, G*, L)
Warm side	Mashed potatoes (A, G*, L) Oven-baked vegetables (G*, L, D, Veg)
Dessert	Antell's homemade Runebergs tart (A, L) Coffee (A, G*, L)
THU Lunch buffet	Chicken with Bearnaise sauce (A, G*, LL) Tarragon and sour cream dressing (A, G*, L) Antell's homemade quinoa and sweet potato patties (A, G*, L, D, Veg) Pureed leek and potato soup (A, G*, L)
Warm side	Rice (G*, L, D, Veg) Roasted broccoli (G*, L, D, Veg)
Dessert	Choklad mousse (A, G*, L) Coffee (A, G*, L)
FRI Lunch buffet	Spicy kebab sauce (G*, L, D) Basil and yogurt dressing (A, G*, L) Tunisian vegetable and chickpea stew (A, G*, L, D, Veg) Thai chicken soup (A, G*, L, D)
Warm side	Dirty rice (A, G*, L, D, Veg) Grilled zucchini and sweet pepper (G*, L, D, Veg)

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, coffee (A, G*, L)
We use meat from Finland. We will notify in writing if the origin is some other country.