

LUNCH – WEEK 29 (14.-20.7.2025)

MON	Lunch buffet	Seed-breaded crispy saithe fillets (<i>D, L, A</i>)	13,70 €
	Side	Herb-seasoned potatoes (<i>Veg, D, L, G, A</i>)	
		Herb-seasoned green beans (<i>Veg, D, L, G</i>)	
	Vegetarian	Shahi paneer - Indian cheese and cashew sauce (<i>G, A</i>)	
	Dessert	Mango and banana quark (<i>L, G, A</i>)	
TUE	Lunch buffet	Antell's homemade crispy chicken (<i>D, L, A</i>)	13,70 €
		Harissa and yogurt dressing (<i>L, G, A</i>)	
	Side	Coconut garlic rice (<i>Veg, D, L, G</i>)	
		Spice-roasted sweet potato (<i>Veg, D, L, G</i>)	
	Vegetarian	Italian vegetable balls (<i>Veg, D, L, G</i>)	
	Dessert	Berry quark (<i>L, G, A</i>)	
WED	Lunch buffet	Breaded flatfish fillets (<i>D, L, A</i>)	13,70 €
		Sour cream and dill dressing (<i>L, G, A</i>)	
	Side	Grilled potatoes (<i>Veg, D, L, G</i>)	
		Cauliflower (<i>Veg, D, L, G</i>)	
	Vegetarian	Antell's homemade feta and spinach lasagne (<i>L, A</i>)	
	Dessert	Rhubarb kissel (<i>Veg, D, L, G</i>)	
		Whipped cream (<i>L, G, A</i>)	
THU	Lunch buffet	Caramelized pork (<i>D, L, G, A</i>)	13,70 €
	Side	Potato wedges (<i>Veg, D, L, G</i>)	
		Soybean, eggplant and red cabbage bake (<i>Veg, D, L, G, A</i>)	
	Vegetarian	Beetroot patties (<i>Veg, D, L, G</i>)	
	Dessert	Chocolate mousse (<i>L, G, A</i>)	
FRI	Lunch buffet	Grilled liver (<i>D, L, G</i>)	13,70 €
		Sausages (<i>D, L, A</i>)	
	Side	Herb-roasted potatoes (<i>Veg, D, L, G</i>)	
		Roasted carrot, zucchini and bean bake (<i>Veg, D, L, G</i>)	
	Vegetarian	Tofu ratatouille - vegetable bake (<i>Veg, D, L, G, A</i>)	
	Dessert	Blueberry and cardamom pie (<i>D, L, A</i>)	
		Vanilla custard (<i>G, A</i>)	