

LUNCH – WEEK 18 (28.4.-4.5.2025)

The lunch is served 11:00-13:30

MON	Lunch	Meatballs (D, L, A), brown sauce (L, A), mashed potatoes (L, G, A) Turkey in devil's sauce (D, G, A), root vegetables and quinoa (Veg, D, G, A) Tunisian vegetable and chickpea casserole (Veg, D, L, G, A)	12,90 €
	Warm Side Dish	Steamed carrot and onion (Veg, D, G)	
	Vegetable soup	Champignon soup (L, G, A)	
	Dessert	Strawberry quark (L, G, A)	
	Salad	Fresh salad bar with seasonal ingredients 21,00€	
TUE	Chefs'corner	11am-12.30 pm: Fish of the day, minute stake or wok	13,70 €
	Lunch	Crispy chicken with parmesan filling and yogurt dressing with chili and lime (LL, G, A) Chili con carne (D, L, G, A) Vegetable wraps with tofu (L, A)	12,90 €
	Warm Side Dish	Seasoned rice and honey roasted rutabaga	
	Vegetable soup	Fennel soup (Veg, D, G)	
	Dessert	Chocolate mousse (L, G, A)	
	Salad	Fresh salad bar with seasonal ingredients 21,00 €/kg	
WED	Chef's corner	11am-12.30 pm: Fish of the day, minute stake or wok	13,70 €
	Lunch	Home made Marques lamb patties and yoghurt sauce seasoned with basil (L, G, A) Salmon pasta (L, A) Home made falafel patties and yoghurt sauce seasoned with basil (L, G, A)	12,90 €
	Warm Side Dishes	Roasted potatoes, pasta capelli, fried green beans and campignon	
	Vegetable soup	Roasted celery soup (Veg, D, G, A)	
	Dessert	Raspberry smoothie (L, G, A)	
	Salad	Fresh salad bar with seasonal ingredients 21,00 €/kg	
THU	Closed		
FRI	Lunch	Home made wiener schnitzel (D, L, A), french fries (Veg, D, G), Bell pepper and chili mayonnaise (D, G, A) Caesar chicken (L, A), spicy couscous (Veg, D, A) Satay quorn sauce (D, L, A)	12,90 €
	Warm Side Dish	Roasted bell pepper and eggplant (Veg, D, G)	
	Vegetable soup	Parsnip soup with hint of pear (L, G, A)	
	Dessert	Ice cream bar	
	Salad	Fresh salad bar with seasonal ingredients 21,00€	