

LUNCH – WEEK 28 (7.-13.7.2025)

MON	Lunch buffet	Blackened-seasoned chicken fillets (<i>D, L, G, A</i>) Chili mayonnaise (<i>D, L, G, A</i>)	13,70 €
	Side	Rice (<i>Veg, D, L, G</i>) Steamed carrots (<i>Veg, D, L, G</i>)	
	Vegetarian	Portuguese chickpea and vegetable stew (<i>Veg, D, L, G</i>)	
	Dessert	Fruit quark (<i>L, G, A</i>)	
TUE	Lunch buffet	Pesto-coated rainbow trout (<i>L, G, A</i>) Tzaziki (<i>L, G, A</i>)	13,70 €
	Side	Roasted early potatoes (<i>Veg, D, L, G</i>) Semi-dried tomatoes (<i>Veg, D, L, G</i>)	
	Vegetarian	Keftedes - vegan cheese and tomato patties (<i>Veg, D, L, G</i>)	
	Dessert	Chocolate pudding (<i>L, G, A</i>)	
WED	Lunch buffet	Beef sauce with smetana (<i>L, G, A</i>)	13,70 €
	Side	Potato bake with garlic (<i>Veg, D, L, G</i>) Steamed cauliflower and green beans (<i>Veg, D, L, G</i>)	
	Vegetarian	Antell's homemade carrot pancakes (<i>L, A</i>) Red onion mousse (<i>L, G, A</i>)	
	Dessert	Passion pannacotta and mango salad (<i>L, G, A</i>)	
THU	Lunch	Rye-breaded chicken cutlets (<i>D, L, A</i>) Bell pepper and chili mayonnaise (<i>D, L, G, A</i>)	13,70 €
	Side	Wild rice (<i>Veg, D, L, G</i>) Herb-roasted cauliflower (<i>Veg, D, L, G</i>)	
	Vegetarian	Asparagus risotto (<i>L, G, A</i>)	
	Dessert	Antell's homemade Åland pancake (<i>L, A</i>)	
FRI	Lunch buffet	Pork cutlets (<i>D, L, A</i>) Aioli (<i>D, L, G, A</i>)	13,70 €
	Side	Boiled early potatoes (<i>Veg, D, L, G</i>) Herb-seasoned green beans (<i>Veg, D, L, G</i>)	
	Vegetarian	Neapolitan pizza (<i>LL, A</i>)	
	Dessert	Lingonberry delight (<i>L, A</i>)	