



## LUNCH – WEEK 20 (12.-18.5.2025)

Lunch is served from 11am to 1.30pm

MON	Lunch Warm side dish Vegetable soup Dessert Salad bar	Chicken korma ( <i>D</i> , <i>L</i> , <i>G</i> , <i>A</i> ), quinoa and rice with herbs ( <i>Veg</i> , <i>D</i> , <i>G</i> ) Fish Cordon Bleu ( <i>A</i> ), creole tartar sauce ( <i>D</i> , <i>L</i> , <i>A</i> ), baked potatoes seasoned with thyme ( <i>Veg</i> , <i>D</i> , <i>L</i> , <i>G</i> ) Panag curry with tofu ( <i>Veg</i> , <i>D</i> , <i>G</i> , <i>A</i> ), quinoa and rice with herbs ( <i>Veg</i> , <i>D</i> , <i>L</i> , <i>G</i> ) Thyme carrots ( <i>Veg</i> , <i>D</i> , <i>L</i> , <i>G</i> ) Pumpkin soup ( <i>L</i> , <i>G</i> , <i>A</i> ) Cherry quark ( <i>L</i> , <i>G</i> , <i>A</i> ) Fresh salad bar with seasonal ingredients $21,00 \notin /kg$	12,90 €
TUE	Chef's corner Lunch Warm side dish Vegetable soup Dessert	11am-12.30 pm: Fish of the day, minute stake or wok Home made corn breaded chicken and ananas and cucumber salsa ( <i>D</i> , <i>L</i> , <i>G</i> , <i>A</i> ) Overcooked ginger and coconut pork ( <i>D</i> , <i>L</i> , <i>A</i> ) Home made zuccini and cheese patties with yogurt dressing with herbs ( <i>L</i> , <i>A</i> ) Creamy potatoes, rice and rosemary beetroots Beetroot and goat cheese soup ( <i>LL</i> , <i>G</i> , <i>A</i> ) Yogurt pannacotta ( <i>L</i> , <i>G</i> , <i>A</i> )	13,70 € 12,90 €
	Salad bar	Fresh salad bar with seasonal ingredients 21,00€/kg	
WED	Chef's corner Lunch	11am-12.30 pm: Fish of the day, minute stake or wok Home made beetroot patties and sour cream sauce with capris ( <i>L</i> , <i>G</i> , <i>A</i> ) Texmex chicken ( <i>D</i> , <i>L</i> , <i>G</i> ) Chanterelle risotto ( <i>LL</i> , <i>G</i> , <i>A</i> )	13,70 € 12,90 €
	Warm side dish Vegetable soup Dessert Salad bar	Garlic potatoes, curry rice, steamed cauliflower Roasted rootvegetable pureed soup ( <i>Veg, D, L, G</i> ) blueberry pie ( <i>L, A</i> ) Fresh salad bar with seasonal ingredients 21,00 $\in$ /kg	
THU	Chef's corner Lunch Warm side dish Vegetable soup Dessert	11am-12.30 pm: Fish of the day, minute stake or wok Grilled pork cutlet and herb butter ( <i>D</i> , <i>G</i> , <i>A</i> ), Mint-basilmayonnaise Butter turkey ( <i>L</i> , <i>G</i> , <i>A</i> ) Home made lentil patties ( <i>Veg</i> , <i>D</i> , <i>L</i> , <i>G</i> ) French fries, seasoned rice and steamd carrots, broccoli and beans Pea soup ( <i>Veg</i> , <i>D</i> , <i>G</i> , <i>A</i> ) Pancakes, whipped cream and jam ( <i>L</i> , <i>A</i> )	12,70 €
	Salad bar	Fresh salad bar with seasonal ingredients 21,00€/kg	
FRI	Lunch	Home made salmon patties ( <i>L, G, A</i> ) Chicken Kiev ( <i>L, A</i> ) Vegan kale moussaka ( <i>Veg, D, L, A</i> )	12,90 €
	Warm side dish	Roasted potatoes ( <i>Veg, D, L, G</i> ) Rice ( <i>Veg, D, L, G</i> ) Roasted parsnip ( <i>D, L, G</i> )	
	Vegetable soup	Forest mushroom soup ( <i>L</i> , <i>G</i> , <i>A</i> )	
	Dessert	Ice cream bar ( $L$ , $G$ , $A$ )	
	Salad bar	Fresh salad bar with seasonal ingredients 21,00€/kg	

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, mustard and lupin. We use meat from Finland. We will notify in writing if the origin is some other country.