

LUNCH – WEEK 17 (22.-28.4.2024)

MON Lunch	Chicken korma (<i>D, G*, A</i>), quinoa and rice with herbs (<i>Veg, D, G*</i>) Game meatballs grandma's style (<i>L, A</i>), baked potato slices with thyme (<i>Veg, D, G*</i>) Panang curry with tofu (<i>Veg, D, G*, A</i>), quinoa and rice with herbs (<i>Veg, D, G*, A</i>)	12,70 €
Warm side dish	Broccoli with sesame seeds (<i>Veg, D, G*, A</i>)	
Vegetable soup	Pumpkin soup (<i>Veg, D, G*, A</i>)	
Dessert	Blueberry quark (<i>L, G*, A</i>)	
Salad 20,70 €/kg	Fresh salad bar with seasonal ingredients 20,70€	
TUE Lunch	Over cooked ginger and coconut pork (<i>D, L, A</i>) Chicken with corn crustning (<i>D, G*, A</i>), yogurt dressing with harissa (<i>L, G*, A</i>) Home made zucchini patties (<i>L, A</i>)	12,70 €
Warm side dish	creamy potatoes (<i>L, G*, A</i>) Jasmine rice (<i>Veg, D, G*</i>) Rosemary beetroots (<i>Veg, D, G*, A</i>)	
Vegetable soup	Beetroot and goat cheese soup (<i>LL, G*, A</i>)	
Dessert	Mango and passion jelly (<i>L, G*, A</i>)	
Salad	Fresh salad bar with seasonal ingredients 20,70€	
WED Lunch	Home made Lindström's patties (<i>D, G*, A</i>), Creme Fraiche with capers (<i>L, G*, A</i>), garlic potatoes (<i>Veg, D, G*</i>) Igor's chicken (<i>L, G*, A</i>), rice spiced with curry (<i>Veg, D, G*, A</i>) Chantarelle risotto (<i>LL, G*, A</i>)	12,70 €
Warm side dish	Curry roasted cauliflower (<i>Veg, D, G*, A</i>)	
Vegetable soup	Roasted root vegetables soup (<i>Veg, D, G*, A</i>)	
Dessert	Gooseberry quark (<i>L, G*, A</i>)	
Salad 20,70 €/kg	Fresh salad bar with seasonal ingredients 20,70€	
THU Lunch	Grilled pork cutlet (<i>D, G*, A</i>), herb butter (<i>L, G*, A</i>), french fries (<i>Veg, D, G*</i>) Butter turkey (<i>L, G*, A</i>), riisi (<i>Veg, D, G*</i>) Vegan kale moussaka (<i>Veg, D, A</i>)	12,70 €
Warm side dish	Roasted root vegetables (<i>Veg, D, G*, A</i>)	
Vegetable soup	Pea soup (<i>Veg, D, G*, A</i>)	
Dessert	Pancakes, whipped cream and jam (<i>L, A</i>)	
Salad 20,70 €/kg	Fresh salad bar with seasonal ingredients 20,70€	
FRI Lunch	Chicken kiev (<i>L, A</i>), yogurt dressing with lemon (<i>L, G*, A</i>), basmati rice (<i>Veg, D, G*, A</i>) Chili roasted salmon (<i>D, G*, A</i>), roasted potatoes with spices (<i>Veg, D, G*</i>) Home made vegan lentil patties (<i>Veg, D, G*</i>)	12,70 €
Warm side dish	Ratatouille vegetables (<i>Veg, D, G*, A</i>)	
Vegetable soup	Jerusalmen artichoke soup (<i>L, G*, A</i>)	
Dessert	Chili and chocolate pudding (<i>L, G*, A</i>)	
Salad 20,70 €/kg	Fresh salad bar with seasonal ingredients 20,70€	

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.