

LUNCH – WEEK 13 (25.-31.3.2024)

MON Lunchbuffet	Garlic beef (<i>D, L, G*, A</i>) Korean style baked chicken (<i>D, L, A</i>)	13,50 €
Side	Basmatirice (<i>Veg, D, L, G*</i>) Potatoes and herbs (<i>Veg, D, L, G*, A</i>) Green beans (<i>Veg, D, L, G*</i>)	
Soup	Broccoli and almond soup (<i>Veg, D, L, G*, A</i>)	
Vegetarian lunch	Mushroom and cashew nut korma (<i>Veg, D, L, G*, A</i>)	
Dessert	Mango and banana quark (<i>L, G*, A</i>)	
TUE Lunchbuffet	Home made tuna lasagne (<i>LL, A</i>) Home made corn breaded chicken fillets (<i>D, L, G*</i>) Curry and bell pepper sauce (<i>L, G*, A</i>)	13,50 €
Side	Full grain barley and herbs (<i>Veg, D, L, A</i>) Boiled potatoes (<i>Veg, D, L, G*</i>) Spice roasted sweet potatoes (<i>Veg, D, L, G*</i>)	
Soup	Creamy kale soup (<i>L, G*, A</i>)	
Vegetarian lunch	Vegetable risotto with butternut squash, lentils and tofu (<i>Veg, D, L, G*, A</i>)	
Dessert	Applekisel and dark sugar cream (<i>L, G*, A</i>)	
WED Lunchbuffet	Herb seasoned pork belly (<i>D, L, G*</i>) Home made Brazilian style fish and crab cakes (<i>L, G*, A</i>) Chipotle sour cream (<i>L, G*, A</i>)	13,50 €
Side	Spice roasted potatoes (<i>Veg, D, L, G*</i>) Steamed cauliflower (<i>Veg, D, L, G*</i>)	
Soup	Basil and tomato soup (<i>Veg, G*, A</i>)	
Vegetarian lunch	Feta cheese and spinach lasagne (<i>L, A</i>)	
Dessert	Vanilla mousse (<i>LL, G*, A</i>)	
THU Lunchbuffet	Lamb meatballs served in bell pepper sauce (<i>D, L, A</i>) Creamy lemon chicken (<i>L, G*, A</i>)	13,50 €
Side	Creamy garlic potatoes (<i>L, G*, A</i>) Spicy rice (<i>Veg, D, L, G*</i>) Roasted Brussels sprouts and root vegetables (<i>Veg, D, L, G*</i>)	
Soup	Pureed vegetable soup (<i>L, G*, A</i>)	
Vegetarian lunch	Lemon risotto served with seasons vegetables (<i>LL, G*, A</i>)	
Dessert	Pasha quark (<i>L, G*, A</i>)	
FRI <i>Closed</i>		