## LUNCH - WEEK 19 (6.-12.5.2024)

## The lunch is served at 11:00-13.30

mon Lunch Buffet

Warm Side Dishes
Dessert
Salad bar
tue Lunch Buffet

Warm side dish

Dessert
Salad bar
wed Lunch Buffet

Warm Side Dishes
Dessert
Salad bar
thu Closed
fri Lunch Buffet

Warm Side Dishes
Dessert
Salad bar

Meatballs and brown sauce ( $L, A$ ), herb roasted potatoes (Veg, $D, G^{*}$ )
Crispy chicken filled with parmesan cheese ( $L L, G^{*}, A$ ), yogurt dressing with chili and lime ( $L, G^{*}, A$ ), quinoa with vegetables (Veg, $D, G^{*}, A$ )
Feta cheese filling for baked potatoes ( $L, G^{*}, A$ ), baked potatoes (Veg, $D, G^{*}$ )
Champion soup ( $L, G^{*}, A$ )
Steamed broccoli (Veg, D, G*, A)
Pineapple quark $\left(L, G^{*}, A\right)$
Fresh salad bar with seasonal ingredients 20,70€/kg

Chili con carne ( $D, A$ )
Butter chicken ( $L, G^{*}, A$ )
Black bean risotto with cashew nuts ( $L, G^{*}, A$ )
Fennel soup (Veg, D, G*, A)
Seasoned rice (Veg, $D, G^{*}$ )
Roasted bell pepper and eggplant (Veg, D, G*)
Lime posse ( $L, G^{*}, A$ )
Fresh salad bar with seasonal ingredients 20,70€/kg
Salmon pasta ( $L, A$ )
Marques lamb patties $\left(D, G^{*}, A\right)$, yogurt dressing with basil $\left(L, G^{*}, A\right)$, boiled potatoes (Veg, D, G*)
Home made spinach pancakes ( $L, A$ ), crushed lingonberry (Veg, $D, G^{*}$ ), boiled potatoes (Veg, $D, G^{*}$ )
Roasted celery pureed soup (Veg, D, G*, A)
Roasted carrot ( $D, G^{*}$ )
Mango quark ( $L, G^{*}, A$ )
Fresh salad bar with seasonal ingredients 20,70€
$12,70 €$
$12,70 €$
$12,70 €$

Home made wiener schnitzel $(D, A)$, paprika-chili mayonnaise $(D, G *, A)$, french fries (Veg, $D, G^{*}$ )
Chicken with caesar sauce $\left(L, G^{*}, A\right)$, Seasoned couscous (Veg, $\left.D, A\right)$
Satay quorn sauce ( $L, G^{*}, A$ ), Seasoned couscous
Parsnip and pear soup $\left(L, G^{*}, A\right)$
Beetroots with thyme (Veg, $D, G^{*}, A$ )
Blueberry pie ( $L, A$ )
Fresh salad bar with seasonal ingredients 20,70€

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[^0]:    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.

