

## LUNCH – WEEK 19 (6.-12.5.2024)

The lunch is served at 11:00-13.30

<b>MON</b> Lunch Buffet	Meatballs and brown sauce (L, A), herb roasted potatoes (Veg, D, G*) Crispy chicken filled with parmesan cheese (LL, 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)	<b>12,70 €</b>
Warm Side Dishes	Steamed broccoli (Veg, D, G*, A)	
Dessert	Pineapple quark (L, G*, A)	
Salad bar	Fresh salad bar with seasonal ingredients 20,70€/kg	
<b>TUE</b> Lunch Buffet	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)	<b>12,70 €</b>
Warm side dish	Seasoned rice (Veg, D, G*) Roasted bell pepper and eggplant (Veg, D, G*)	
Dessert	Lime posse (L, G*, A)	
Salad bar	Fresh salad bar with seasonal ingredients 20,70€/kg	
<b>WED</b> Lunch Buffet	Salmon pasta (L, A) Marques lamb patties (D, G*, A), yogurt dressing with basil (L, G*, A), 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)	<b>12,70 €</b>
Warm Side Dishes	Roasted carrot (D, G*)	
Dessert	Mango quark (L, G*, A)	
Salad bar	Fresh salad bar with seasonal ingredients 20,70€	
<b>THU</b> Closed		
<b>FRI</b> Lunch Buffet	Home made wiener schnitzel (D, A), paprika-chili mayonnaise (D, G*, A), french fries (Veg, D, G*) Chicken with caesar sauce (L, G*, A), Seasoned couscous (Veg, D, A) Satay quorn sauce (L, G*, A), Seasoned couscous Parsnip and pear soup (L, G*, A)	<b>12,70 €</b>
Warm Side Dishes	Beetroots with thyme (Veg, D, G*, A)	
Dessert	Blueberry pie (L, A)	
Salad bar	Fresh salad bar with seasonal ingredients 20,70€	