

LUNCH – WEEK 13 (25.-31.3.2024)

MON Lunch	Chicken korma (D, G*, A), quinoa and rice with herbs (Veg, D, G*) Game meatballs grandma's style (L, A), baked potato slices with thyme (Veg, D, G*) Panang curry with tofu (Veg, D, G*, A), quinoa and rice with herbs (Veg, D, G*, A)	12,70 €
Warm side dish	Broccoli with sesame seeds (Veg, D, G*, A)	
Vegetable soup	Pumpkin soup (Veg, D, G*, A)	
Dessert	Blueberry quark (L, G*, A)	1,00 €
Salad 20,70 €/kg	Fresh salad bar with seasonal ingredients 20,70€	
TUE Lunch	Over cooked ginger and coconut pork (D, L, A), creamy potatoes (L, G*, A) Chicken with corn crustning (D, G*, A), yogurt dressing with harissa (L, G*, A), jasmine rice (Veg, D, G*) Home made zucchini patties (L, A), yogurt dressing with harissa (L, G*, A)	12,70 €
Warm side dish	Rosemary beetroots (Veg, D, G*, A)	
Vegetable soup	Beetroot and goat cheese soup (LL, G*, A)	
Dessert	Mango and passion jelly (L, G*, A)	1,00 €
Salad	Fresh salad bar with seasonal ingredients 20,70€	
WED Lunch	Home made Lindström's patties (D, G*, A), Creme Fraiche with capers (L, G*), garlic potatoes (Veg, D, G*) Igor's chicken (L, G*, A), rice spiced with curry (Veg, D, G*, A) Chantarelle risotto (LL, G*, A)	12,70 €
Warm side dish	Curry roasted cauliflower (Veg, D, G*, A)	
Vegetable soup	Roasted root vegetables soup (Veg, D, G*, A)	
Dessert	Gooseberry quark (L, G*, A)	1,00 €
Salad 20,70 €/kg	Fresh salad bar with seasonal ingredients 20,70€	
THU Lunch	Grilled pork cutlet (D, G*, A), herb butter (L, G*, A), french fries (Veg, D, G*) Butter turkey (L, G*, A), riisi (Veg, D, G*) Vegan kale moussaka (Veg, D, A)	12,70 €
Warm side dish	Roasted root vegetables (Veg, D, G*, A)	
Vegetable soup	Pea soup (Veg, D, G*, A)	
Dessert	Pancakes, whipped cream and jam (L, A)	1,00 €
Salad 20,70 €/kg	Fresh salad bar with seasonal ingredients 20,70€	
FRI Closed		