

LUNCH – WEEK 17 (22.-28.4.2024)

Thursdays dessert will be home made mead and minifritters. Those will be served at C-building lobby by Coor. Remember to order you 1st of May delicacies by 23th of April latest!

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| MON | Lunchbuffet | Traditional meatballs served in brown sauce (L, A) Home made Chicken Kiev (L, A) Curryaioli (D, L, G*, A) | 13,50 € |
| | Side | Steamed potatoes (Veg, D, L, G*) Full grain barley (Veg, D, L, A) Indian style ginger cabbage (Veg, D, L, G*, A) | |
| | Soup | Moroccan style pumpkin soup (Veg, D, L, G*, A) | |
| | Vegetarian lunch | Thai red curry with tofu and vegetables (Veg, D, L, G*, A) | |
| | Dessert | Raspberry and blueberry quark (L, G*, A) | |
| TUE | Lunchbuffet | Kebab and bell pepper sauce (D, L, G*) Crispy fish fillets (L, A) Tartare sauce (L, G*, A) | 13,50 € |
| | Side | Long grain rice (Veg, D, L, G*) Potato, sweet potato and tomato bake (L, G*, A) Roasted onions and bell peppers (Veg, D, L, G*) | |
| | Soup | Arabic style lentil soup (Veg, D, L, G*, A) | |
| | Vegetarian lunch | Italian style vegetable patties (Veg, D, L, G*) Yoghurt and chili sauce (L, G*, A) | |
| | Dessert | Berry and rice pudding (L, G*, A) | |
| WED | Lunchbuffet | Caramelized pork neck (D, L, G*, A) Home made perch and fennel patties (L, G*, A) Sour cream sauce with fresh dill (L, G*, A) | 13,50 € |
| | Side | Mashed potatoes (L, G*, A) Turmeric rice (Veg, D, L, G*) Roasted eggplants and zucchini (Veg, D, L, G*) | |
| | Soup | Smooth carrot and coconut soup (Veg, D, L, G*) | |
| | Vegetarian lunch | Lentildahl - Indian style spicy lentil and vegetable stew (Veg, D, L, G*, A) | |
| | Dessert | Vanillakisel (L, G*, A) Berry jam | |
| THU | Lunchbuffet | Bratwursts (D, L, G*) Creamy mustard sauce (L, G*, A) Butter chicken (L, G*, A) | 13,50 € |
| | Side | Mashed potatoes (L, G*, A) Wild rice with herbs (Veg, D, L, G*) Lingonberries, sauerkraut and sour cream (L, G*, A) | |
| | Soup | Vegetarian pea soup (Veg, D, L, G*, A) | |
| | Vegetarian lunch | Home made spinach crepes (Veg, D, L, G*) Lingonberry jam (Veg, D, L, G*) | |
| | Dessert | Minifritters and home made mead - Served in building C lobby (L, A) | |
| FRI | Lunchbuffet | Crispy chicken (D, L, A) Chili mayo (D, L, G*, A) Pork ribs served in soy and sweet chili sauce (D, L, G*, A) | 13,50 € |
| | Side | Roasted grillpotatoes (Veg, D, L, G*, A) Curry rice (Veg, D, L, G*) Cauliflower, cabbage and green bean bake (Veg, D, L, G*, A) | |
| | Soup | Chickpea and lentil soup (Veg, D, L, G*) | |
| | Vegetarian lunch | Adobo - Filipino style soy and vegetable stew (Veg, D, L, G*, A) | |
| | Dessert | Pear and ginger bake (L, A), Vanilla sauce (L, G*, A) | |