

LUNCH – WEEK 50 (11.-17.12.2023)

MON Lunch	Oven baked sausage with cheddar & tomato salsa and mashed potatoes (<i>LL, G*, A</i>) Smoked salmon pasta (<i>L, A</i>) Oat & vegetable balls (<i>Veg, G*, A</i>), sour cream with chives (vegan sauce from the kitchen (<i>L, G*, A</i>)) Soup of the day (<i>L, G*, A</i>)	11,80/12,50 €
Dessert	Apple & cinnamon quark (<i>L, G*, A</i>)	
TUE Lunch	Meatloaf (beef) with parsley potatoes (<i>L, G*, A</i>) Cajun chicken with spiced rice (<i>D, G*, A</i>) Chili con soya with spiced rice (<i>Veg, G*, A</i>) Soup of the day (<i>L, G*, A</i>)	11,80/12,50 €
Dessert	Apricot fool (<i>Veg, G*, A</i>), whipped cream (<i>L, G*, A</i>)	
WED Lunch	Creamy horseradish pollock with dill potatoes (<i>L, G*, A</i>) Dillinger pasta casserole (<i>L, A</i>) Home made spinach patties with herb sour cream & lingonberries (<i>L, A</i>) Soup of the day (<i>Veg, G*, A</i>)	11,80/12,50 €
Dessert	Pancake, strawberry jam & whipped cream (<i>L, A</i>)	
THU Lunch	Teriyaki chicken & jasmin rice (<i>D, G*, A</i>) Slavic beef stew with potatoes (<i>L, G*, A</i>) Shakshuka (<i>D, G*, A</i>) Soup of the day (<i>Veg, G*, A</i>)	11,80/12,50 €
Dessert	Whipped blueberry pudding (<i>Veg, A</i>)	
FRI Lunch	Home made pork schnitzel, rosemary potatoes & mustard carrots (glut. free pork from the kitchen) (<i>L, A</i>), smoked paprika mayonnaise (<i>D, G*, A</i>) Champignon risotto (<i>L, G*, A</i>)	11,80/12,50 €
Dessert	Ginger bread mousse (<i>L, G*, A</i>)	