

LUNCH – WEEK 23 (2.-8.6.2025)

MON	Lunch	Nduja pasta (D, A) Butter Chicken (L, G, A), basmati rice & thyme carrots (Veg, G) Beetroot balls (Veg, G, A), chives sour cream sauce (L, G, A)	13,10/13,60 €
	Dessert	Mango & banana quark (L, G, A)	
TUE	Lunch	Oven baked sausages with cheddar (LL, G, A), potatoes (Veg, G) Home made fish burger steaks (L, G, A), dill sour cream sauce (L, G, A) Vegetable & chickpea potato hash (Veg, G, A), chili sauce (L, G, A)	13,10/13,60 €
	Dessert	Red currant whipped porridge (Veg, A)	
WED	Lunch	Pollo Limonello (L, G, A) Minced meat sauce with soy (L, A), potatoes (Veg, G) Moroccan vegetable patties (Veg, G), lime yogurt sauce (L, G, A)	13,10/13,60 €
	Dessert	Apricot fool (Veg, G), whipped cream (L, G, A)	
THU	Lunch	Crispy Alaskan pollock (A), dill potatoes (Veg, G), remoulade sauce (L, G, A) Lasagnette (L, A) Satay tofu sauce (Veg, A), jasmin rice (Veg, G)	13,10/13,60 €
	Dessert	Finnish pancake (L, A), strawberry jam (Veg, G), whipped cream (L, G, A)	
FRI	Lunch	Corn breaded chicken (D, G), roasted potatoes & grilled tomatoes (Veg, G), mango & chili mayonnaise (D, G, A)	13,10/13,60 €
	Vegetarian	Champignon pasta (L, A)	
	Dessert	Strawberry ice cream (L, G, A)	