

KW 7	Standard Menu	Vegetarian / Vegan	Salad Bar
<p>Mon</p> 	<p>Maultaschen (dumplings) au gratin with a creamy sauce <i>a, a.1, c, g</i></p> <p>Dessert: vanilla shake <i>g</i></p>	<p>Penne with red cream pesto and parmesan (VEGAN) <i>a, a.1</i></p> <p>Dessert: vanilla shake <i>g</i></p>	<p>Couscous Salad: Tomato, Cucumber, Carrot Julienne, Bell Pepper, White Coleslaw, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes, Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</p>
<p>Tue</p> 	<p>Köfte with grilled paprika, carrots, bulger & mint yoghurt dip <i>a, a.1, g</i></p> <p>Dessert: fresh regional fruit</p>	<p>Tofu skewer with grilled zucchini, onions, bulger & ajvar (VEGAN) <i>a, a.1</i></p> <p>Dessert: fresh regional fruit</p>	<p>Chickpea Salad: Tomato, Cucumber, Carrot Julienne, Bell Pepper, Red Cabbage, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes, Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</p>
<p>Wed</p> 	<p>Lentil stew with ham(chicken), sour cream & homemade herb bread <i>a, a.1, g</i></p> <p>Dessert: blueberry cake <i>a, a.1, g</i></p>	<p>Minestrone with homemade wholegrain bread (VEGAN) <i>a, a.1, f, i</i></p> <p>Dessert: blueberry cake <i>a, a.1, g</i></p>	<p>Bulgur Salad: Tomato, Cucumber, Carrot Julienne, Bell Pepper, Beet Rote, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</p>
<p>Thu</p> 	<p>Gnocchi au gratin with a creamy spinach sauce <i>a, a.1, g</i></p> <p>Dessert: fresh regional fruit</p>	<p>Gnocchi tossed in olive garlic oil with cherry tomatoes, fresh basil and parmesan (VEGAN) <i>a, a.1</i></p> <p>Dessert: fresh regional fruit</p>	<p>Lentil Salad: Tomato, Cucumber, Carrot Julienne, Bell Pepper, White Coleslaw, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes, Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</p>
<p>Fri</p> 	<p>Chicken Legs with rosemary mashed potatoes & buttered corn <i>a, a.1, g</i></p> <p>Dessert: jello</p>	<p>Baked cauliflower patty with couscous and dip (VEGAN) <i>a, a.1</i></p> <p>Dessert: jello</p>	<p>Quinoa Salad: Tomato, Cucumber, Carrot Julienne, Bell Pepper, Red Coleslaw, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</p>

The allergy meals will align with the regular lunch menu, with careful exclusion of any allergenic ingredients



= Vegan



= Lactose free



= Gluten free

a Cereals containing gluten

a1 contains wheat

a2 contains rye

a3 contains barley

a4 contains oats

a5 contains spelt

a6 contains kamut

b contains crustaceans

c contains eggs

d contains fish

e contains peanut

f contains soy

g contains milk and milk products

h contains nuts

h1 contains almond

h2 contains hazelnut

h3 contains walnut

h4 contains cashew nut

h5 contains pecan

h6 contains Brazil nut

h7 contains pistachio

h8 contains macadamia nut

i contains celery

j contains mustard

k contains sesame

l contains sulphur dioxide

m contains lupine

n contains molluscs