




Standard Menu

Vegetarian

<p>Mon</p> 	<p>Bavette with tomato-basil cream sauce and parmesan</p> <p>a, a.1, g</p> <p>Dessert: fresh regional fruit</p>	<p>Bavette with fresh basil, cherry tomatoes and herb pesto</p> <p>a, a.1</p> <p>Dessert: fresh regional fruit</p>
<p>Tue</p> 	<p>Lemon Chicken with Peas and Rice</p> <p>Dessert: Lemon Cake</p> <p>a, a.1</p>	<p>Lentil patty with broccoli, Rice and lemon sauce</p> <p>a, a.1, g</p> <p>Dessert: Lemon Cake</p> <p>a, a.1</p>
<p>Wed</p> 	<p>Fish gratin with bearnaise sauce, spaetzle and carrots</p> <p>a, a.1, c, g</p> <p>Dessert: fresh regional fruit</p>	<p>Zucchini patty with bearnaise sauce, spaetzle and carrots</p> <p>a, a.1, g</p> <p>Dessert: fresh regional fruit</p>
<p>Thu</p> 	<p>Pumpkin soup with homemade garlic baguette</p> <p>a, a.1, g</p> <p>Dessert: creme caramel</p> <p>g</p>	<p>Potato-cauliflower soup with homemade bread</p> <p>a, a.1, f</p> <p>Dessert: creme caramel</p> <p>g</p>
<p>Fri</p> 	<p>Beef lasagna baked with mozzarella</p> <p>a, a.1, g</p> <p>Dessert: fresh regional fruit</p>	<p>Spinach lasagna with mozzarella</p> <p>a, a.1, g</p> <p>Dessert: fresh regional fruit</p>

The allergy and vegan 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