

Standard Menu

Vegetarian

Salad Bar

	Standard Menu	Vegetarian	Salad Bar
Mon 	Penne Napoli with tomato sauce, basil, parmesan and olive-garlic topping a, a.1, g Dessert: fresh regional fruit	Mushroom ravioli with ricotta filling, butter-sage sauce, parmesan and sunflower seeds a, a.1, f Dessert: fresh regional fruit	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
Tue 	Honey-glazed chicken thighs with roasted potatoes, green beans or carrots, and herb-yogurt dip a, a.1, c, g Dessert: Blueberry cake a, a.1, g	Quinoa-stuffed bell peppers with feta, mediterranean herbs and roasted sweet potatoes a, a.1, f, g Dessert: Blueberry cake a, a.1, g	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
Wed 	Creamy pumpkin-carrot soup with nutmeg and croutons a, a.1, g Dessert: fresh regional fruit	Moroccan lentil soup with chickpeas, coriander and homemade olive and onion bread a, a.1, f Dessert: fresh regional fruit	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
Thu 	Herb-crusted fish fillet with wild rice, carrots, and lime-herb sauce a, a.1, c, d Dessert: Vanilla panna cotta with berry compote g	Stir-fried tofu with broccoli, peppers, sesame and soy glaze a, a.1, f Dessert: Vanilla panna cotta with berry compote g	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
Fri 	Meatballs in tomato sauce with mozzarella, egg noodles and buttered vegetables a, a.1, f, g Dessert: fresh regional fruit	Ratatouille with zucchini, eggplant, peppers, tomatoes and couscous a, a.1, f, g Dessert: fresh regional fruit	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

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