

Standard Menu

Vegetarian

Salad Bar

Day	Standard Menu	Vegetarian	Salad Bar
Mon 	Penne in fruity tomato sauce garnished with Parmesan a, a.1, g Dessert: fresh regional fruit	Penne with two kinds of pesto red/green and parmesan a, g 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 	Turkey stripes in a creamy rosemary sauce with rice and buttered carrots a, a.1, g Dessert: Creme caramel g	Grilled cauliflower steak with couscous and curry cream dip a, a.1, g Dessert: Creme caramel 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 	Potato stew with baguette a, a.1, g Dessert: fresh regional fruit	Minestrone soup with herb bread a, a.1, f, i 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 	Fish sticks with mashed potatoes herb dip and corn-pea mix a, a.1, d, g Dessert: Mixed fruit smoothie	Quinoa balls with paprika salsa and grilled potatoes a, a.1, f, i Dessert: Mixed fruit smoothie	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 	Döner plate with bulgur, tomatoes, cabbage, onions and tzatziki a, a.1, g Dessert: fresh regional fruit	Vegan döner plate with paprika-coriander, bulgur, grilled vegetables and tzatziki a, a.1, f, g, i 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