

	Standard Menu	Vegetarian	Salad Bar
<b>Mon</b> 	<b>Penne verdure with feta cheese</b> <b>a, a.1, g</b>  <b>Dessert: fresh regional fruit</b>	<b>Penne with a basil tomato sauce and parmesan</b> <b>a, a.1, g</b>  <b>Dessert: fresh regional fruit</b>	<b>Couscous Salad</b>  <b>Tomato, Cucumber, Carrot Julienne, Bell Pepper, White Coleslaw, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes</b>  <b>Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</b>
<b>Tue</b> 	<b>Chilli con carne with nachos or baguette</b> <b>a, a.1, i</b>  <b>Dessert: Chocolate pudding</b> <b>g</b>	<b>Chilli sin carne with baguette or nachos</b> <b>a, a.1, i</b>  <b>Dessert: Chocolate pudding</b> <b>g</b>	<b>Chickpea Salad</b>  <b>Tomato, Cucumber, Carrot Julienne, Bell Pepper, Red Cabbage, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes</b>  <b>Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</b>
<b>Wed</b> 	<b>Turkey schnitzel with rosmarin potatoes brokkoli and ketchup</b> <b>a, a.1, i</b>  <b>Dessert: fresh regional fruit</b>	<b>Vegan schnitzel with garlic potatoes and baked cauliflower and herb dip</b> <b>a, a.1, g, i</b>  <b>Dessert: fresh regional fruit</b>	<b>Bulgur Salad</b>  <b>Tomato, Cucumber, Carrot Julienne, Bell Pepper, Beet Rote, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes</b>  <b>Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</b>
<b>Thu</b> 	<b>Cabbage lentil stew with flatbread</b> <b>a, a.1</b>  <b>Dessert: Cinnamon role</b> <b>a, a.1, g</b>	<b>Rice soup with vegetables and farmer bread</b> <b>a, a.1, i</b>  <b>Dessert: Cinnamon role</b> <b>a, a.1, g</b>	<b>Lentil Salad</b>  <b>Tomato, Cucumber, Carrot Julienne, Bell Pepper, White Coleslaw, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes</b>  <b>Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</b>
<b>Fri</b> 	<b>Grilled beef sausages with oven fries, peas carrot mix and curry</b> <b>a, a.1, g</b>  <b>Dessert: fresh regional fruit</b>	<b>Veggie sausages with couscous and vegan mayo</b> <b>a, a.1, g</b>  <b>Dessert: fresh regional fruit</b>	<b>Quinoa Salad</b>  <b>Tomato, Cucumber, Carrot Julienne, Bell Pepper, Red Coleslaw, Green Salad, Cheese, Corn, Tuna, Olives, Sun-Dried Tomatoes</b>  <b>Dressing: Yogurt, Italian, French, Balsamic, Honey-Mustard</b>

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