

Standard Menu

Vegetarian

Mon 	Penne verdure with feta cheese a, a.1, g Dessert: fresh regional fruit	Penne with a basil tomato sauce and parmesan a, a.1, g Dessert: fresh regional fruit
Tue 	Chilli con carne with nachos or baguette a, a.1, i Chocolate pudding g	Chilli sin carne with baguette or nachos a, a.1, i Chocolate pudding g
Wed 	Turkey schnitzel with rosmarin potatoes brokkoli and ketchup a, a.1, i Dessert: fresh regional fruit	Vegan schnitzel with garlic potatoes and baked cauliflower and herb dip a, a.1, g, i Dessert: fresh regional fruit
Thu 	Cabbage letil stew with flatbread a, a.1 Dessert: Donut a	Rice soup with vegetables and farmer bread a, a.1, i Dessert: Cinnamon role a, a.1, g
Fri 	Grilled beef sausages with oven fries, peas carrot mix and curry a, a.1, g Dessert: fresh regional fruit	Veggie sausages with couscous and vegan mayo a, a.1, g Dessert: fresh regional fruit

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
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