

Standard Menu

Vegetarian

Salad Bar

Mon  Fusilli napoli with parmesan a, a.1, g Dessert: fresh regional fruit	Fusilli with green pesto topped with olives, cherry tomatoes and parmesan a, a.1, 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  Köfte with grilled paprika, carrots, bulger & mint yoghurt dip a, a.1, g Dessert: Cherry cake a, a.1, c, g	Tofu skewer with grilled zucchini, onions, bulger & ajvar (VEGAN) a, a.1 Dessert: Cherry cake a, a.1, c, 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  Curry lentil soup with homemade whole grain bread a, a.1, i Dessert: fresh regional fruit	Asian vegetables rahmen soup a, a.1, 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  Grilled pollock or salmon with spätzle, lemon cream sauce, peas, and herb quark a, a.1, d, g Dessert: Mousse au Chocolat g	Lentil-vegetable patties with spätzle, baked pumpkin and herb quark a, a.1, f, i Dessert: Mousse au Chocolat 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  Chicken Legs with rosemary potatoes, olive-garlic oil & buttered corn a, a.1, g Dessert: fresh regional fruit	Baked halloumi with rosemary potatoes, olive-garlic oil & leek a, a.1 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