

**Lunch Menu for September 16TH-20TH, served from 11:00 AM to 2:00 PM**

**Monday 16.9.**
Creamy celery soup L G with roasted onion
Colorful energetic salad buffet with plant-based proteins
**From the kitchen:**
Tomato provolone ravioli with ratatouille vegetables VL
Chorizo meatballs in fresh tomato sauce herb pasta and parmesan L

**Tuesday 17.9.**
Vegetarian minestrone soup VE with basil oil VE G
Colorful energetic salad buffet with plant-based proteins
**From the kitchen:**
Tomato provolone ravioli with ratatouille vegetables VL
Chorizo meatballs in fresh tomato sauce herb pasta and parmesan L

**Wednesday 18.9.**
Forest mushroom soup L G
Colorful energetic salad buffet with plant-based proteins
**From the kitchen:**
Vegetarian cabbage rolls with lingonberry apple chutney VE G
Pollock fillet stewed in creamy shrimp sauce dill potatoes and fennel L G
Middle of the Week Dessert

**Thursday 19.9.**
Roasted bell pepper soup VE G
Colorful energetic salad buffet with plant-based proteins
**From the kitchen:**
Vegetarian cabbage rolls with lingonberry apple chutney VE G
Pollock fillet stewed in creamy shrimp sauce dill potatoes and fennel L G

**Friday 20.9.**
Beef mince soup M G
Colorful energetic salad buffet with plant-based proteins
**From the kitchen:**
Black bean burger patties potato wedges and paprika vegan mayo VE G
Pork schnitzel Bearnaise sauce and potato wedges L