

Lunch Menu for 9th-13th December, served from 11:00 AM to 2:00 PM

**Monday 09.12.**
Creamy celery-apple soup L G with roasted onions
A colorful, energizing salad buffet with plant-based proteins
**From the kitchen:**
Tomato and vegetable ball pasta with ratatouille vegetables VE, available as G
Meatball gratin with ratatouille vegetables L, available as G

**Tuesday 10.12.**
Forest mushroom soup L G
A colorful, energizing salad buffet with plant-based proteins
**From the kitchen:**Falafel balls with corn polenta and braised red cabbage L G, available as VE
Crispy chicken schnitzel with corn polenta and braised red cabbage L G

**Wednesday 11.12.**
Vegetable minestrone soup VE
A colorful, energizing salad buffet with plant-based proteins
**From the kitchen:**
Pulled oat tagine with spiced bulgur VE G
Cold-smoked salmon steak with creamy crayfish sauce, dill potatoes, and fennel L G
MIDDLE OF THE WEEK DESSERT

**Thursday 12.12.**
Creamy carrot soup with root vegetable chips L G
A colorful, energizing salad buffet with plant-based proteins
**From the kitchen**:
Tofu ham with roasted root vegetables and lingonberry-rosemary mayo VE G
Pork neck with roasted root vegetables and festive BBQ sauce L G

**Friday 13.12.**
Ginger and coconut-flavored chicken or tofu soup M G
A colorful, energizing salad buffet with plant-based proteins
**From the kitchen:**
Tofu ham with roasted root vegetables and lingonberry-rosemary mayo VE G
Pork neck with roasted root vegetables and festive BBQ sauce L G

(L = Low lactose, G = Gluten-free, VE = Vegan)