



LUNCH WEEKS 11-18 - 2024

WEEK 11

Monday d. 11.3

Skin-fried chicken breast with ginger and lime glacing, Cauliflower dip. 2 full-bodied salads and focaccia bread with rosemary

Vegetarian: lentil dal with mint yogurt, herbal topping and chili oil

Tuesday d. 12.3

Warm pasta dish with tagliatelle, fried tiger prawns and lots of vegetables as well as parsley pesto. Green salad with broccoli, zucchini and piments, as well as coarse bread

Vegetarian: Tagliatelle with roasted salsify roots, vegetables and parsley pesto

Wednesday d. 13.3

Burritos with beef, pico de gallo and avocado. 2 composed salads

Vegetarian: Burritos with mozzarella, pointed cabbage, pico de gallo and avocado and salads

Thursday 14.3

Whole roasted free-range pig with baked roots and potatoes, as well as rosemary cloud with mustard. Raw red cabbage salad with roasted nuts and mild orange dressing, sourdough bread

Vegetarian: Samosa with vegetable filling and dip, baked roots and potatoes and salads

Cake: Plum trifle with macaroon and custard

Friday d. 15.3

Build your own hot dogs with various toppings

Vegetarian: vegetarian version of build your own hot dogs

A small piece of chocolate....



Week 12

Monday d.18.3

Pakistani-inspired turkey with tomato and pepper, coarse bread and 2 composed salads

Vegetarian: stew with chickpeas and roots

Tuesday d 19.3

Pork roasted with red curry and spring onions, served with yogurt dip, baked Jerusalem artichoke salad with roasted nuts as well as coarse bread and basmati rice

Vegetarian: parsley roots and leeks fried with red curry served with yogurt dip, baked Jerusalem artichoke salad

Wednesday d. 20.3

Noodle dish with chicken, chili oil, crispy vegetables and roasted sesame, heart salad with beans and peanuts – gluten, sesame, peanuts

Vegetarian: noodle dish with tofu, crispy vegetables etc.

Thursday d. 21.3

Easter lunch filled with spring

Friday d.22.3

Build a sandwich with 4 fillings, also for vegetarians

Spring trifle with crunch and berries



Week 13

Monday d. 25.3

To everyone:

Spinach mushroom flan in crispy filo dough. Green asparagus in green curry and coconut milk with egg noodles, sultanas and coconut flakes, sweet and sour pointed cabbage, crispy bread with mint dip

Tuesday d. 26.3

Braised country pig with leeks and carrots in light horseradish sauce. Add to this parsley potatoes, sour, salad with cauliflower and broccoli with butter-roasted croutons

Vegetarian: soft boiled eggs with cress cream and baked beets with fennel seeds

Wednesday d. 27.3

Vegetarian Spicy tomato soup with fried brown beans and tomato-garlic bread

2 full-bodied salads

Easter chocolate eggs to go on Easter holidays

Happy Easter to everyone, see you again on Tuesday 2.4



Week 14

Tuesday d. 2.4

Chili con carne with yogurt, red onion, and parsley as well as tomato bread. 2 composed salads

Vegetarian: Chili sin carne...

Wednesday d. 3.4

Cod broths with baked beetroot, mild mustard beurre blanc, new potatoes. Composed salads and coarse bread

Vegetarian: Chicken eggs on croutons with creamy spinach sauté and nutmeg

Thursday 4.4

Butter chicken with cinnamon rice, raita, naan bread with yogurt dressing and coconut, celery salad

Vegetarian: Vegetable curry with chickpeas, cinnamon rice, raita, naan bread with yogurt dressing

The cake: rhubarb macaroon cake with sour cream

Friday 5.4

US burger with bacon, cheddar, fries, chili mayo and guacamole

Vegetarian: Crispy pie with green asparagus and goat cheese, tomato salsa and pointed cabbage salad



Week 15

Monday d. 8.4

Pasta al arrabiata with roasted peppers, salad panzanella and sourdough bread.

Vegetarian: Same

Tuesday d. 9.4

Spaghetti with citrus cream, Chicken and spring onions. Pointed cabbage salad with pesto

Vegetarian: Spaghetti with grilled vegetables instead of chicken

Wednesday d. 10.4

Crispy roasted country pig asian style with soy and ginger, served with chutney, spicy cabbage salad, marinated noodles, and chili bread

Vegetarian: Hot noodle dish with fried mushrooms and herbs in soy-ginger emulsion

Thursday d. 11.4

Roast veal with salt lemon and gnocchi, roasted mushrooms, and green asparagus.

Salad with mozzarella and small tomatoes as well as basil pesto.

Vegetarian: Gnocchi in parmesan cream, zucchini in citrus and small caprese salad

Cake: Sand cake with strawberry and vanilla foam

Friday d. 12.4

Buffet with warm dishes and healthy stuff, plus lots of coarse bread

Vegetarians: Vegetarian versions, buffet



Week 16

Monday d. 15.4

Casserole with turkey and baked vegetables, including nut pesto. Spinach salad with marinated mozzarella and green asparagus, focaccia with spices

Vegetarian: Casserole with chickpeas, tomato, and leeks

Tuesday d.16.4

Slow-cooked country pig – sweet chili glacing – seasoning rice – mango salsa – salad with coconut and piment

Vegetarian: Stuffed crispy filo with cauliflower fricassé

Wednesday d. 17.4

Salmon dumplings with baked herbs, coarse cream, lemon, dill potatoes and tomato salad with mint

Vegetarian: Herbs in tempura with creamy dill potatoes and fried cabbage salad

Thursday d. 18.4

Lady and the vagabond... Polpette, *dear child has many names (Danish saying – don't ask)*

Vegetarian: Falafel with 2 dips and herbal mash

Cake: Almond cake with orange icing

Friday d. 19.4

Caesar Salad – classic

Vegetarian: maki sushi rolls with assorted toppings



Week 17

Monday d. 22.4

Pasta pesto with baked chicken and roasted peppers, salad panzanella and sourdough bread

Vegetarian: Pasta pesto with soft boiled eggs and roasted peppers

Tuesday d. 23.4

Casserole with turkey and baked vegetables, spinach salad with marinated mozzarella and green asparagus, focaccia with spices

Vegetarian: Risotto with peas, roasted mushrooms, and parmesan

Wednesday d. 24.4

Versions of tuna with green touches

Vegetarian: Fried artichokes with green asparagus, feta, and dill

Thursday d.25.4

Lemon pig!! With crispy rind, baked fennel, and new potatoes with parsley/ mustard cloud. Rich salad on romaine with yogurt dressing.

Vegetarian: Fried eggplant in herb panko instead of pig

Cake: Coconut macaroon dipped in chocolate

Friday d. 26.4

Lasagna with salads and coarse bread

Vegetarian: Tomato lasagna with salads and coarse bread



Week 18

Monday d. 29.4

Veal fricassé with green asparagus, peas and mint as well as new potatoes. Pointed cabbage salad with citrus emulsion and roasted pumpkin seeds.

Vegetarian: Fried squash and white beans instead of veal

Tuesday d. 30.4

Chicken meatballs with baked vegetables in coconut – curry sauce, fresh coconut salad with lime, loose rice. Broccoli salad in vinaigrette with roasted peanuts, sesame bread

Vegetarian: Vegetable curry with chickpeas and baked vegetables

Wednesday d. 1.5

Fish'n chips with dip, lemon, 2 rich salads and sourdough bread

Vegetarian: Tempura vegetables instead of fish

Thursday d. 2.5

Turkey chunks with spinach-date salad and toasted almonds, new potatoes, and beetroot/citrus yogurt as well as crispy bread.

Vegetarian: Warm cous cous with tomato-bellied sugo and spinach date salad

Cake: "lemon moon" with tart icing

Friday d. 3.5

Ramen with noodles, tofu, eggs as well as lots of vegetables

Watermelon and berries