



Tuesday – 7 April 2026

Main Course

Tartlets (1) with chicken in asparagus (3 per person)

Vegetarian Main Course

Tartlets (1) with vegan protein, peas, carrots and asparagus (3 per person)

Salads

Classic broccoli salad (3,7,10,12)

Grandma's salad

Cold Cuts

Vienna salad (3,6,10,12,S), mustard herring (10), chicken with corn cream (7,15,16)

Dressing

Thousand Island (7,10)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Wednesday – 8 April 2026

Main Course

Spaghetti bolognese (1,9,12,16)

Vegetarian Main Course

Vegan bolognese (1,6,9,12,16)

Salads

Caprese salad (7)

Lettuce, radicchio, olives, croutons, sun-dried tomatoes, baked red onions

Cold Cuts & Cheese

Chicken salad (3,10,12), warm liver pâté (1,6,S), spicy hummus (vg), mixed cheeses with grapes (7,v)

Dressing

Balsamic vinaigrette

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Thursday – 9 April 2026

Main Course

Chicken tikka masala (15,16) with yellow rice

Vegetarian Main Course

Chickpea masala with cauliflower, carrots and onions (15,16) with yellow rice

Salads

Indian tomato salad with mango, cucumber and red onion

Crisp salad with snap peas, radishes, peppers and garlic sprouts

Cold Cuts & Dessert

Shrimp salad (2,3,10,12), roast beef with pickles and horseradish (1,10), tomato with mayo and red onion (3,10,12,V), cookies (1,3)

Dressing

Yogurt dressing with passion fruit and ginger (7)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Friday – 10 April 2026

Main Course

Roast pork sandwich (1 per person) with dijonnaise (3,10,12,S) and brioche bun (1)

Vegetarian Main Course

Veggie burger sandwich (1 per person) with dijonnaise (3,10,12) and brioche bun (1)

Salads

Pointed cabbage salad with apples and thyme

Mixed lettuce with cauliflower, celery, peas, kale and roasted pumpkin seeds

Cold Cuts

Russian salad (3,7,10,12,V), salami with remoulade and fried onions (1,3,10,12), eggs and shrimp (2,3,10,12)

Dressing

Honey-orange vinaigrette (10,12)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine