



Monday 29 June 2026

Main Course

Pork in green curry with eggplant, onions, bamboo shoots and bell peppers, topped with spring onions and Thai basil. Served with rice. (15,16)

Vegetarian Main Course

Sweet potatoes in green curry with edamame beans, eggplant, onions, bamboo shoots and bell peppers, topped with spring onions and Thai basil. Served with rice. (15,16)

Deluxe Salad

Ginger and lime marinated cauliflower with edamame, cherry tomatoes, green beans and toasted coconut.

Green Salad

Mixed salads with Chinese radish, cucumber, bean sprouts and pineapple.

Cold Cuts

Salmon salad (3,4,10,12)

Cured veal brisket with horseradish cream (6,7)

Danish sausage with Dijon mustard

Dressing

Mango chili dressing (7)

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



Tuesday 30 June 2026

Main Course

Garlic-marinated chicken thigh in tomato sauce with anchovies, olives, white wine, rosemary and fresh basil. Served with spaghetti tossed in lemon oil and black pepper. Parmesan served on the side. (1,4,16,17)

Vegetarian Main Course

Baked eggplant with garlic in tomato sauce with olives, white wine, rosemary and fresh basil. Served with spaghetti tossed in lemon oil and black pepper. Parmesan served on the side. (1,4,16,17)

Deluxe Salad

Potato salad with roasted potatoes, sautéed peppers, capers, olives, pickled red onions, mozzarella and rocket. (7)

Green Salad

Lettuce with citrus-marinated zucchini, roasted cherry tomatoes, fennel crudité and toasted seeds.

Cold Cuts

Viennese salad (3,6,10,12)

Mustard herring (10)

Chicken with corn cream (7,15,16)

Dressing

Creamy basil and pimento dressing (7,15,16)

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



Wednesday 1 July 2026

Main Course

Korean beef tacos topped with coriander. Sriracha mayo served on the side. (1,6,3,10,12,15,16)

Vegetarian Main Course

Vegan taco veggie mince topped with coriander. Sriracha mayo served on the side.

(1,6,3,10,12,15,16)

Deluxe Salad

Miso roasted carrots with pak choi, radicchio and crumbled feta. (7)

Green Salad

Mixed cabbage with spring onions, tomato, cucumber and pickled red onions.

Cold Cuts

Chicken salad (3,10,12)

Warm liver pâté (1,6)

Spicy hummus (11,15,16)

Cheese

Assorted cheeses with honey roasted walnuts. (7,8)

Dressing

Miso yogurt dressing (6,7,15,16)

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Thursday 2 July 2026

Main Course

Paprika stew with cocktail sausages and bacon, served with rice.

Vegetarian Main Course

Vegan paprika stew with kidney beans, roasted mushrooms, caramelised onions and bell peppers.

Deluxe Salad

Baby gem lettuce with lentils, grilled peppers, zucchini, capers and parsley.

Green Salad

Crisp salads with olives, cherry tomatoes, basil and croutons. (1)

Cold Cuts

Shrimp salad (2,3,10,12)

Roast beef with pickles and horseradish (1,10)

Tomato open sandwich with mayo and red onion (3,10,12)

Dressing

Citrus vinaigrette (10)

Cake

Raspberry slices (1,3,7)

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Friday 3 July 2026

Main Course

Chili con pollo with kidney beans, onions, coffee and chocolate. Served with crème fraîche and rice.
(7,12,15,16)

Vegetarian Main Course

Chili sin carne with kidney beans, black beans, white beans, onions, coffee and chocolate. Served with crème fraîche and rice. (7,12,15,16)

Deluxe Salad

Pointed cabbage, spring onions, bell peppers, carrots, coriander and toasted buckwheat kernels.

Green Salad

Mixed salads with roasted corn, sweet drops, pineapple and smoked roasted chickpeas.

Cold Cuts

Russian salad (3,7,10,12)

Salami with remoulade and crispy onions (1,3,10,12)

Eggs and shrimp (2,3,10,12)

Dressing

Parsley vinaigrette (10,12)

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