



Monday – 27 April 2026

Main Course

Teriyaki chicken meatballs (1,3,6,7,11,15,16) with sesame noodles topped with spring onion, coriander and chili (16)

Vegetarian Main Course

Fried rice with broccoli, mushrooms, bamboo, peppers, red onion, vegan protein and pak choy (1,6,9,15,16)

Salads

Asian broccoli salad with pak choy, spring onion, peanuts and mushrooms (1,2,4,6,11,15,16)

Mixed greens with bean sprouts, snap peas, cabbage and peppers

Cold Cuts

Vienna salad (3,6,12,S), beef pastrami with dijonaise (3,10,12), chicken with roasted cherry tomatoes and pesto (7)

Dressing

Chili goma dressing (3,6,10,12)

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



Tuesday – 28 April 2026

Main Course

Pork tenderloin stew with mushrooms and bacon served with mash (7,15,S)

Vegetarian Main Course

Vegan mushroom stew with kidney beans served with mash (7)

Salads

Lentil salad with cauliflower, blue cheese, pear, radicchio and blueberries topped with almonds (8)

Grandma salad with radish, peas, tomato and cucumber

Cold Cuts

Egg salad (3,10,12,V), serrano with hummus, garlic herring (4,7,10,16)

Dressing

Thousand Island (3,10,12)

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



Wednesday – 29 April 2026

Main Course

Chili con carne with beef, beans, celery, carrot, onion (9,12,15,16) served with nachos and sour cream (7)

Vegetarian Main Course

Chili sin carne with beans, celery, carrot, onion (9,12,15,16,vg) served with nachos and sour cream (7)

Salads

Spinach with roasted sweet potatoes, corn, pickled red onion and feta (7)

Mixed lettuce with green beans, croutons, tomatoes, cucumber and olives

Cold Cuts & Cheese

Ham salad (3,10,12,S), slow roasted beef with chipotle cream (3,10,12), avocado cottage cheese spread (7,15,16), cheeses with rhubarb compote (7)

Dressing

Ranch dressing (3,10,12,16)

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 – 30 April 2026

Main Course

Ristaffel with chicken (15,16) with dried fruit and coconut

Vegetarian Main Course

Ristaffel with edamame (6) with dried fruit and coconut

Salads

Asian quinoa salad with broccoli, carrot, snap peas, mushrooms, cabbage and cashews (6,8,11)

Lettuce with cucumber, red onion, bean sprouts and melon topped with crispy black rice

Cold Cuts & Dessert

Chicken salad (3,10,12), rolled pork with onion (S), smoked salmon with mustard sauce (10,12), rum balls (1,3,7,8)

Dressing

Honey-lime vinaigrette (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



Friday – 1 May 2026

Main Course

Bao (1) with Asian pulled pork (6,10,11,15,16) with chili mayo (3,10,12,15,16) (2 per person)

Vegetarian Main Course

Bao (1) with Asian pulled mushroom (6,10,11,15,16) with chili mayo (3,10,12,15,16) (2 per person)

Salads

Asian cabbage salad

Crisp salad with pineapple, edamame, pickled squash and chili nuts

Cold Cuts

Fish salad with salmon and cod (3,4,10,12), beef salami with remoulade (1,10,12), eggs with mayonnaise (3,10,12)

Dressing

Sesame chili yogurt dressing (7,10,11,15)

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