



## Monday – 20 April 2026

### ***Main Course***

Italian pork chops (S) in ratatouille (12,16) served with potatoes with olive oil and parsley

### ***Vegetarian Main Course***

Quinoa patties (6,10,15) in ratatouille (12,16) served with potatoes with olive oil and parsley

### ***Salads***

Roasted carrots with garlic, marjoram, radicchio, feta and pomegranate (7)

Lettuce and red cabbage with apples, baked celeriac, cranberries and chervil

### ***Cold Cuts***

Chicken salad with basil (3,10,12), Italian sausage with tomato pesto (7,S), marinated herring (4)

### ***Dressing***

Chive and honey dressing (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



## Tuesday – 21 April 2026

### ***Main Course***

Moroccan chicken stew (12,15,16) with couscous in lemon oil (1)

### ***Vegetarian Main Course***

Moroccan bean stew (12,15,16) with couscous in lemon oil (1)

### ***Salads***

Quinoa salad with chickpeas, zucchini, spring onion, parsley, raisins and nuts (8)

Crisp salad with baked tomatoes, cauliflower, aubergine and feta (7)

### ***Cold Cuts***

Crab salad (2,3,4,10,12), ham with Italian salad (3,S), vitello tonnato (3,4,10,12)

### ***Dressing***

Mint dressing (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



## Wednesday – 22 April 2026

### **Main Course**

BBQ pork with baked red onion sauce (16,S) with mac n cheese (1,7)

### **Vegetarian Main Course**

Celeriac steaks in BBQ sauce (16) with baked red onion sauce and mac n cheese (1,7)

### **Salads**

Light coleslaw with carrot, cabbage, apple and thyme

Caesar salad (1,7)

### **Cold Cuts & Cheese**

Seafood salad (3,4,10,12), baked celeriac with truffle mayo (3,8,9,10,12), cottage cheese spread (7,15,16), cheeses with walnuts (7,8)

### **Dressing**

Caesar dressing (3,4,7,10,12)

### **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



## Thursday – 23 April 2026

### ***Main Course***

Asian beef (6,15,16) with garlic rice and mango ginger salsa (15,16)

### ***Vegetarian Main Course***

Asian vegan mince (6,15,16) with garlic rice and mango ginger salsa (15,16)

### ***Salads***

Udon noodles (1) with cabbage, snap peas, radish, pak choy and sesame (11)

Lettuce with bean sprouts, pickled squash, cucumber, edamame and mint (6)

### ***Cold Cuts & Dessert***

Summer salad (3,7,10,12), roast beef with remoulade (1,3,10,12), smoked fish with lemon cream (7,10), rum balls

### ***Dressing***

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



## Friday – 24 April 2026

### ***Main Course***

Jerk marinated chicken thigh (1 pc) with baked sweet potatoes and chipotle mayo (3,10,15,16)

### ***Vegetarian Main Course***

Jerk marinated aubergine (1 pc) with baked sweet potatoes and chipotle mayo (3,10,15,16)

### ***Salads***

White beans with pineapple, avocado, spinach and coconut

Mixed salad with salsa fresca

### ***Cold Cuts***

Shrimp salad (2,3,10,12), veal with tomato relish (12), meatballs with pickles (1,7,S)

### ***Dressing***

Chimichurri (12,15,16)

### ***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