



**SUSTAINABLE
UNFCCC
WEEKS MENU 2018**

Day 1



**“Grilled Chicken Breast
Quinoas”**

**“Ginger and Tamarind
Spicy Eggplant”**



Day 2



**“Steamed sustainable Fish
with Asparagus Sauce”**

**“Baked Broccoli on
Potato Cup”**



Day 3



**“Pan Seared Sea Bass in
White Tomato Basil Sauce”**

**”Skinny Eggplant
Rollatini”**



Day 4



**“Parmesan Zucchini
Noodles”**

**“Sustainable Fish Fillet
and Mango Salsa”**



Day 5



“Veggie Burger”

**“Pan Fried Shrimp with
Salt and Chili served
with Garlic Rice”**



Day 6



*“Coconut Poached Chicken
with Tropical Salsa”*

*“Spicy Tofu Brown Rice
Kidney-Bean”*



Day 7



*“Chicken breast stuffed
marinated tofu and
vegetable served with brown
rice”*

“Eggplant Parmigiana”



Day 8



“Tofu steak with mushroom sauce and garden salad”

“Curry Lentil with Rice”



Day 9



“Baked Zucchini with delicious marinated mushroom topping”

“Cabbage pudding with tofu and multigrain stuffed served with green salad and demi glace sauce”



Day 10



“Spaghetti with grilled organic vegetables and tomato sauce”

“Roasted Soy Bean with Quinoa”

