



Menu

Week 30. Sept - 4. Okt 2024

<i>Monday</i>	<p>Vegan course: Cowboy chili, rice, vegan sour cream Meat/fish of the day: Lamb in curry sauce, rice Soup of the day: Lentil soup ①②</p> <p><i>Fresh and healthy saladbar - Carrotbread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p>Vegan course: Cauliflowerballs, fried potatoes. Chili dressing Meat/fish of the day: Steamed haddock, boiled potatoes, steamed rootvegetables. Onion butter, Soup of the day: Icelandic meatsoup ③</p> <p><i>Fresh and healthy saladbar - Poppiesead bread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Oumph in a vegan cream sauce, rice Meat/fish of the day: Chickenbreast in a creamcheese sauce, rice Soup of the day: Mushroom soup ①②</p> <p><i>Fresh and healthy saladbar - Pumkinseedbread, fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Vegan snitzel, deepfried potatoes, currydressing Meat/fish of the day: Cod with bacon and feta, datesauce, deepfried potatoes Soup of the day: Carrot soup ①②</p> <p><i>Fresh and healthy saladbar - cumenbread, fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Grilled teryaki marinated tofu, rice, garlic mayo Meat/fish of the day: Piri piri chicken, rice, dill jogurt sauce Soup of the day: Tomato soup ①②</p> <p><i>Fresh and healthy saladbar - Sunflowerseedbread, fresh out of the oven</i></p>

Vegetarian = ① Gluten free = ②