



# Menu

Week 6.-10. Jan. 2025

<i>Monday</i>	<p><b>Vegan course:</b> Filled portobello, cous cous, estragon and garlic dressing (M) (V)</p> <p><b>Meat/fish of the day:</b> Fish stew (G), rye bread</p> <p><b>Soup of the day:</b> Asparagous soup</p> <p><i>Fresh and healthy saladbar - Pestóbread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p><b>Vegan course:</b> Rattatouille, rice (M) (V) (G)</p> <p><b>Meat/fish of the day:</b> French garden chicken, sweet potatoes, garlic sauce</p> <p><b>Soup of the day:</b> Tomato soup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - Sunflowerseedbread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p><b>Vegan course:</b> Vegan chicken tenders, potato wedges, sriracha mayo (M) (V)</p> <p><b>Meat/fish of the day:</b> Braised oxbreast in redvine sauce, potato purre, roasted carrots (G)</p> <p><b>Soup of the day:</b> Coconutcurry soup (M) (V)</p> <p><i>Fresh and healthy saladbar - Garlicbread, fresh out of the oven</i></p>
<i>Thursday</i>	<p><b>Vegan course:</b> Deepfried cauliflower and brokkoli, quinoa, lemon mayo (M) (V)</p> <p><b>Meat/fish of the day:</b> Lemon Ling, quinoa, whitewine sauce, (G)</p> <p><b>Soup of the day:</b> Carrotsoup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - Fetabread, fresh out of the oven</i></p>
<i>Friday</i>	<p><b>Vegan course:</b> Quinoa pattie, rice, dill dressing (M) (V) (G)</p> <p><b>Meat/fish of the day:</b> Spaghetti Bolognese, parmesan</p> <p><b>Soup of the day:</b> Leeks soup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - Onionbread, fresh out of the oven</i></p>

Dairy free = (M) Vegan = (V) Gluten free = (G)