



Menu

Week 13.-17. January

<p><i>Monday</i></p>	<p>Vegan course: Mexican style gryta, mashed potatoes ① ② Meat/fish of the day: Beef chili stew, mashed potatoes ③ Soup of the day: Brokkolisoup ① ③ ② <i>Fresh and healthy saladbar -, Sesam bread, fresh out the oven</i></p>
<p><i>Tuesday</i></p>	<p>Vegan course: Falafel, cous-cous, Lemon dressing ① ② Meat/fish of the day: Catfish in red pesto, cous-cous, lemon dressing Soup of the day: Potato-beikonsoup ③ <i>Fresh and healthy saladbar -, Herbbread, fresh out the oven</i></p>
<p><i>Wednesday</i></p>	<p>Vegan course: Spinach pattie, rosemary potatos, herbdressing ③ ① ② Meat/fish of the day: Grilled pork chops, rosemary potatos, mushroom sauce ③ Soup of the day: spicy butternutsoup ① ③ ② <i>Fresh and healthy saladbar - Cumenbread, fresh out of the oven</i></p>
<p><i>Thursday</i></p>	<p>Vegan course: Tofu curry, rice ③ ① ② Meat/fish of the day: Sesam- yuzu marinated salmon, rice, garlic dressing Soup of the day: Wild mushroom soup ① ③ ② <i>Fresh and healthy saladbar -, Three korn breadfresh out of the oven</i></p>
<p><i>Friday</i></p>	<p>Vegan course: Vegan shawarma, fries, vegan yogurt sauce ① ② Meat/fish of the day: Chicken Shawarma, fries, yogurt sauce Soup of the day: Cauliflower soup ③ <i>Fresh and healthy saladbar -, jalepeno- cheddarbreadfresh out of the oven</i></p>

No dairy = ② Vegetarian = ① Gluten free = ③