



# Menu

Week 10.- 14. Mars 2025

<i>Monday</i>	<p><b>Vegan course:</b> Cowboy chili, rice, sour cream ③ ④ ⑤</p> <p><b>Meat/fish of the day:</b> Lamb tikka masala, rice, mint yogurt sauce ③</p> <p><b>Soup of the day:</b> Cauliflower soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - Pumpkinseed bread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p><b>Vegan course:</b> Carrotballs, quinoa, orange-cumin dressing ③ ④ ⑤</p> <p><b>Meat/fish of the day:</b> Lime butter tusk, pearl cous cous, coriander dressing ③</p> <p><b>Soup of the day:</b> French onion soup ③ ⑤</p> <p><i>Fresh and healthy saladbar - 3 korn bread fresh out of the oven</i></p>
<i>Wednesday</i>	<p><b>Vegan course:</b> Beetroot-mushroom wellington, root vegetables, pepper mayo ④ ⑤</p> <p><b>Meat/fish of the day:</b> Gochujang pork neck, root vegetables, corn sauce</p> <p><b>Soup of the day:</b> Carrot and ginger soup ⑤ ④ ③</p> <p><i>Fresh and healthy saladbar-Cinamon and apple bread fresh out of the oven</i></p>
<i>Thursday</i>	<p><b>Vegan course:</b> Chickpea and spinach curry ③ ④ ⑤</p> <p><b>Meat/fish of the day:</b> Aprikot chicken, rice, brokkolí, lemon sauce</p> <p><b>Soup of the day:</b> vegetable pho ④ ⑤ ③</p> <p><i>Fresh and healthy saladbar - Garlicbread fresh out of the oven</i></p>
<i>Friday</i>	<p><b>Vegan course:</b> Vegan burger, fries, mustard mayo ④ ⑤</p> <p><b>Meat/fish of the day:</b> Cheeseburger, fries, kokteilsauce</p> <p><b>Soup of the day:</b> Clear vegetable soup ④ ⑤ ③</p> <p><i>Fresh and healthy saladbar-Herbs de provance bread fresh out of the oven</i></p>

Mjólkurlaus = ⑤ Vegan = ④ Gluten free = ③