



Menu

Week 17.- 21. March - 2025

<i>Monday</i>	<p>Vegan course: Aloo gobi, rice ⑥ ⑦ ⑧</p> <p>Meat/fish of the day: Butterchicken, rice, baked brokkoli ⑥</p> <p>Soup of the day: Wild mushroom soup ⑥</p> <p><i>Fresh and healthy saladbar – olivebread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p>Vegan course: Pumpkin pie, roasted brussel sprout, potatoes, cranberry jam ⑦ ⑧</p> <p>Meat/fish of the day: Honey-mustard artichoke, roasted brussel sprouts, aioli ⑧ ⑥</p> <p>Soup of the day: Potato and cauliflower soup ⑦ ⑧ ⑥</p> <p><i>Fresh and healthy saladbar – Rosemarybread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Filled paprikas ⑥ ⑦ ⑧</p> <p>Meat/fish of the day: Italian meatballs, rigatoni, marinara sauce</p> <p>Soup of the day: Celeriac and cauliflower soup ⑥ ⑦ ⑧</p> <p><i>Fresh and healthy saladbar – Sesame seed bread, fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Sweet potato patty, Garlic potatoes, Dijon mayo ⑥ ⑦ ⑧</p> <p>Meat/fish of the day: Carp with capers and onion, Garlic potatoes, Dijon mayo ⑥ ⑧</p> <p>Soup of the day: Creamy Italian chicken soup</p> <p><i>Fresh and healthy saladbar – Raisinbread, fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Bombay Burrito, rice ⑦ ⑧</p> <p>Meat/fish of the day: Chicken quesadillas, rice, guacamole, sour cream</p> <p>Soup of the day: Coconut cumin carrot soup ⑥ ⑦ ⑧</p> <p><i>Fresh and healthy saladbar – Sundried tomato bread, fresh out of the oven</i></p>

Vegetarian = ⑦ Gluten free = ⑥