



# Menu

Week 14.-18. April 2025

<i>Monday</i>	<p><b>Vegan course:</b> Mexican style gryta, mashed potatoes ③ ④ ⑤</p> <p><b>Meat/fish of the day:</b> Beef stew, mashed potatoes ③</p> <p><b>Soup of the day:</b> Brokkolisoup ④ ③ ⑤</p> <p><i>Fresh and healthy saladbar -, Sesam bread, fresh out the oven</i></p>
<i>Tuesday</i>	<p><b>Vegan course:</b> Falafel, cous-cous, Lemon dressing ④ ⑤</p> <p><b>Meat/fish of the day:</b> Cusk in bombay marinade, cous-cous, lemon dressing</p> <p><b>Soup of the day:</b> Wild mushroom soup ④ ③ ⑤</p> <p><i>Fresh and healthy saladbar -, Herbbread, fresh out the oven</i></p>
<i>Wednesday</i>	<p><b>Vegan course:</b> Gratinated maccarones with white beans and vegetables, ④ ⑤</p> <p><b>Meat/fish of the day:</b> Easter lamb, baked potatoes, green beans, red cabbage, mushroom sauce</p> <p><b>Soup of the day:</b> Butternut and sweetpotato soup ④ ③ ⑤</p> <p><i>Fresh and healthy saladbar - Cumenbread, fresh out of the oven</i></p>
<i>Thursday</i>	<p><i>Closed</i></p>
<i>Friday</i>	<p><i>Closed</i></p>

No dairy = ⑤ Vegetarian = ④ Gluten free = ③