



Menu

Week 09.- 13. June 2025

<i>Monday</i>	<p>CLOSED</p> <p><i>Annar í hvítasunnu</i></p>
<i>Tuesday</i>	<p>Vegan course: Beetroot-mushroom wellington, root vegetables, pepper mayo ① ②</p> <p>Meat/fish of the day: Honey pork chops, root vegetables, Sauce robert ③</p> <p>Soup of the day: Carrot and ginger soup ② ① ③</p> <p><i>Fresh and healthy saladbar-Cinamon and apple bread fresh out of the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Carrotballs, quinoa, orange-cumin dressing ③ ① ②</p> <p>Meat/fish of the day: Lemonbutter Haddock, quinoa, coriander-lime dressing ③</p> <p>Soup of the day: Wild mushroom soup ③</p> <p><i>Fresh and healthy saladbar - 3 korn bread fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Chickpea and spinach curry ③ ① ②</p> <p>Meat/fish of the day: Baked salmon, rice, brokkolí, hollandaise ③</p> <p>Soup of the day: vegetable pho ① ② ③</p> <p><i>Fresh and healthy saladbar - Garlicbread fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Vegan lasagne ① ②</p> <p>Meat/fish of the day: Vegan lasagne, parmesan</p> <p>Soup of the day: Tomato eggplant soup ① ② ③</p> <p><i>Fresh and healthy saladbar-Herbs de provance bread fresh out of the oven</i></p>

Mjólkurlaus = ② Vegan = ① Gluten free = ③