



Menu

Week 23.-27. June 2025

<i>Monday</i>	<p>Vegan course: Sweet and sour oumph balls with vegetables, rice ③ ④ ⑤</p> <p>Meat/fish of the day: Sweet and sour pork and vegetables, rice ④</p> <p>Soup of the day: Leek and potato soup ③</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p>Vegan course: Grilled spring cabbage , Barley, herb dressing ④ ⑤</p> <p>Meat/fish of the day: Estragon and garlic chicken breast, oven baked potatoes, white wine sauce</p> <p>Soup of the day: brokkoli and green cabbage soup ④ ⑤ ③</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Green thai curry ④ ⑤ ③</p> <p>Meat/fish of the day: Wolffish, pumpkin chorizo risotto, herb veloute</p> <p>Soup of the day: Mixed vegetable soup ③</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Mushroom stroganof, pasta ④ ⑤ ③</p> <p>Meat/fish of the day: Massaman curry, rice ④ ③</p> <p>Soup of the day: cauliflower and brokkoli soup ④ ⑤ ③</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Buttebeanstew, sweetpotato purée ④ ⑤ ③</p> <p>Meat/fish of the day: Cheeseburger, potato wedges, chili mayo</p> <p>Soup of the day: Leek and potato soup ③</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>

Mjólkurlaus = ④ Vegan = ⑤ Gluten free = ③