



Menu

Week 30. June - 4. July 2025

<i>Monday</i>	<p>Vegan course: Tofu curry, rice ③ ④ ⑤</p> <p>Meat/fish of the day: Lamb in curry sauce, rice ③</p> <p>Soup of the day: Sweet potato and ginger soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p>Vegan course: Beetroot, quinoa, dillsauce ③ ④ ⑤</p> <p>Meat/fish of the day: Turkeyballs, brown sauce, sweetpotato purre</p> <p>Soup of the day: Jerusalem artichoke soup ③</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Sicilian stew, potato purre ③ ④ ⑤</p> <p>Meat/fish of the day: Lemon-herb cod, rice, nachos, pico de gallo ③</p> <p>Soup of the day: Chili mais soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Japanese curry, rice ④ ⑤</p> <p>Meat/fish of the day: Beefbrisket in red wine sauce, potato purre, roasted carrots ③</p> <p>Soup of the day: Cauliflower-lemongrass soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Cauliflower in tempura, rice, sweet and sour ④ ⑤</p> <p>Meat/fish of the day: Haddock in oil, remoulade, potato wedges</p> <p>Soup of the day: Tomato-basil soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar – bread, fresh out of the oven</i></p>

Dairy free = ⑤ Vegan = ④ Gluten free = ③