



Menu

Week 14.-18. July 2025

<i>Monday</i>	<p>Vegan course: Vegan stew, rice ⑥ ⑦ ⑧</p> <p>Meat/fish of the day: Beef stew, mashed potatoes ⑥</p> <p>Soup of the day: Brokkolisoup ⑦ ⑥ ⑧</p> <p><i>Fresh and healthy saladbar -, bread, fresh out the oven</i></p>
<i>Tuesday</i>	<p>Vegan course: Falafel, cous-cous, Lemon dressing ⑦ ⑧</p> <p>Meat/fish of the day: Cod in with chives and sesam, cous-cous, lemon dressing</p> <p>Soup of the day: Wild mushroom soup ⑦ ⑥ ⑧</p> <p><i>Fresh and healthy saladbar -, bread, fresh out the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Spring rolls, rice, sweet chili sauce ⑦ ⑧</p> <p>Meat/fish of the day: chicken drumsticks in teriyaki, rice.</p> <p>Soup of the day: pumpkin sweetpotato soup ⑦ ⑥ ⑧</p> <p><i>Fresh and healthy saladbar - bread, fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Gratinated macaronnes with white beans and vegetables ⑦ ⑧</p> <p>Meat/fish of the day: Steamed haddock, potatoes, rutabaga, onion butter ⑥</p> <p>Soup of the day: Meatsoup ⑦ ⑥ ⑧</p> <p><i>Fresh and healthy saladbar - bread, fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Mexican style gryta, potato purre ⑦ ⑧ ⑥</p> <p>Meat/fish of the day: grilled lambshoulder, baked potatoes, bernaise.</p> <p>Soup of the day: clear vegetable soup ⑦ ⑥ ⑧</p> <p><i>Fresh and healthy saladbar - bread, fresh out of the oven</i></p>

No dairy = ⑧ Vegetarian = ⑦ Gluten free = ⑥