



Menu

Week 08.- 12. Dec 2025

<i>Monday</i>	<p>Vegan course: Spinach and potato curry, rice ③ ④ ⑤</p> <p>Meat/fish of the day: Butter chicken, rice, raita sauce ③</p> <p>Soup of the day: Clear vegetable soup ⑤ ④ ③</p> <p><i>Fresh and healthy saladbar- basil bread fresh out of the oven</i></p>
<i>Tuesday</i>	<p>Vegan course: Tortilla, oumph ground beef, guacamole, pico de gallo, vegan sourcream ④ ⑤</p> <p>Meat/fish of the day: Tortilla, ground beef, guacamole, pico de gallo, sourcream③</p> <p>Soup of the day: Coconut and lime vegetable soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar-Cinamon and apple bread fresh out of the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Vegan wellington, roasted rootvegetables, redvine sauce ④ ⑤</p> <p>Meat/fish of the day: Turkeybreast, peppercheese sweetpotatopurre, cranberryjam, roasted brusselsprouts, turkeysauce, ③</p> <p>Soup of the day: Carrot and fennel soup ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - Timian bread fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Tofu stirfry with sesam dressed noudles ④ ⑤</p> <p>Meat/fish of the day: Salmon with teriyak, rice, cucumber salat ③</p> <p>Soup of the day: Vegan pho ③ ④ ⑤</p> <p><i>Fresh and healthy saladbar - 3 korn bread fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Oumph in BBQ, potatoes, chiptle mayo, burger breads ④ ⑤</p> <p>Meat/fish of the day: Pulled pork, deepfried potatoes, chipotle mayo, hamburger bread</p> <p>Soup of the day: Smoked coconut and cumin carrot soup ④ ⑤ ③</p> <p><i>Fresh and healthy saladbar- Olive bread fresh out of the oven</i></p>

Mjólkurlaus = ⑤ Vegan= ④ Gluten free = ③