Menu

Vikan 02.- 06. Feb 2026

Monday	***Vegan course:*** Thai red curry, Rice Ⓖ Ⓜ Ⓥ ***Meat/fish of the day:*** Beef stroganoff, Potato puree Ⓖ ***Soup of the day:*** Cauliflower and turnip soup Ⓖ Ⓜ Ⓥ *Fresh and healthy saladbar – Olivebread, fresh out of the oven*
Tuesday	***Vegan course:*** Grilled rhutabaga, fried pearl barley, estragon cream Ⓜ Ⓥ ***Meat/fish of the day:*** Cod with garlic and rosemary, quinoa og cauliflower rice, white wine butter sauce Ⓖ ***Soup of the day:*** French meatsoup Ⓖ Ⓜ *Fresh and healthy saladbar – Date and chili bread, fresh out of the oven*
Wednesday	***Vegan course:*** Butternut risotto with roasted brusselsprouts Ⓖ Ⓜ Ⓥ ***Meat/fish of the day:*** Boneless turkey thigh with balsamic, root vegetables, brown sauce ***Soup of the day:*** Splitpea soup *Fresh and healthy saladbar – Chive bread, fresh out of the oven*
Thursday	***Vegan course:*** Vegan bolognese, spaghetti, vegan parmesan Ⓜ Ⓥ ***Meat/fish of the day:*** Bolognese with spaghetti, parmesan ***Soup of the day:*** Cauliflower soup with string beans Ⓖ Ⓜ Ⓥ *Fresh and healthy saladbar – Oatbread, fresh out of the oven*
Friday	***Vegan course:*** Oumph! Pita with potato wedges, pickled red onions and pitasauce Ⓜ Ⓥ ***Meat/fish of the day:*** Chicken pitas with potato wedges, pickled red onions, pitasauce ***Soup of the day:*** Fennel and potato soup Ⓖ Ⓜ Ⓥ *Fresh and healthy saladbar – Poppy seed bread, fresh out of the oven*

Dairy free= Ⓜ Vegan= Ⓥ Gluten free = Ⓖ

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