



Menu

Week 19. – 23. Jan 2026

	<p>Vegan course: sweet potato steak, Rice, Banana cream Ⓐ Ⓜ ⓕ</p> <p>Meat/fish of the day: Beef gullash, rice, sour cream</p> <p>Soup of the day: Pumpkin soup Ⓐ</p>
Monday	<p><i>Fresh and healthy saladbar - 3 cornbread fresh out of the oven</i></p>
Tuesday	<p>Vegan course: Grilled tofu, edamame bean mix, Coriander-lime sauce Ⓐ Ⓜ ⓕ</p> <p>Meat/fish of the day: Ling with mango chili glaze, sweet potatoes, lemon dressing Ⓐ Ⓜ</p> <p>Soup of the day: Tomato and basil soup Ⓐ</p> <p><i>Fresh and healthy saladbar - bread fresh out of the oven</i></p>
Wednesday	<p>Vegan course: Quinoa and kale pattie, root vegetables, smokedpaprika dressing Ⓜ ⓕ</p> <p>Meat/fish of the day: Chicken breast, root vegetables, cajun corn, bechamel</p> <p>Soup of the day: Cauliflower soup Ⓐ Ⓜ ⓕ</p> <p><i>Fresh and healthy saladbar - Sunflower seed bread, fresh out of the oven</i></p>
Thursday	<p>Vegan course: Fried rice with oumph Ⓐ Ⓜ ⓕ</p> <p>Meat/fish of the day: Cod, white beans, marinara sauce. Ⓐ Ⓜ</p> <p>Soup of the day: Italian vegetable soup with pasta Ⓜ</p> <p><i>Fresh and healthy saladbar - fiveseedbread, fresh out of the oven</i></p>
Friday	<p>Vegan course: Cauliflowerwings, potato wedges. Vegan ranch sauce and chili sauces Ⓜ ⓕ</p> <p>Meat/fish of the day: Chicken wings, fries, buffalo sauce, cocktail sauce Ⓐ</p> <p>Soup of the day: Meatsoup Ⓜ Ⓜ</p> <p><i>Fresh and healthy saladbar - rosemary bread, fresh out of the oven</i></p>

Mjólkurlaus = Ⓜ Vegan = ⓕ Gluten free = Ⓛ