Menu

Week 09.-13. Feb 2026

Monday	***Vegan course:*** Oumph balls, ovenbaked potatoes, pepper mayo Ⓥ Ⓜ Ⓖ ***Meat/fish of the day:*** Chicken snitsel, ovenbaked potatoes, pepper sauce ***Soup of the day:*** Coco soup Ⓖ bisquit *Fresh and healthy saladbar – Herbes de provence bread, fresh out of the oven*
Tuesday	***Vegan course:*** Chickpeapattie, baked beetroots and carrots, dill mayo Ⓖ Ⓥ Ⓜ ***Meat/fish of the day:*** Carp with wild garlic, baked rhutabaga and carrots, green veloute Ⓖ ***Soup of the day:*** Ginger and coconut chicken soup Ⓖ Ⓜ Ⓥ *Fresh and healthy saladbar – Parmesanbread , fresh out of the oven*
Wednesday	***Vegan course:*** Tofu with mango glaze, sweetpotato wedges, citrusdressing Ⓖ Ⓥ Ⓜ ***Meat/fish of the day:*** Chicken on bone, sweetpotato purre, citrus dressing Ⓖ ***Soup of the day:*** Spiced tomato soup Ⓖ Ⓥ Ⓜ *Fresh and healthy saladbar – Jalepeno cheddarbread, fresh out of the oven*
Thursday	***Vegan course:*** Carrot pattie, quinoa mix, orange-mint dressing Ⓖ ***Meat/fish of the day:*** Artic char, potatoes, roasted butter with capers and lemon Ⓖ ***Soup of the day:*** Mushroom soup Ⓖ Ⓥ Ⓜ *Fresh and healthy saladbar – Oatbread, fresh out of the oven*
Friday	***Vegan course:*** Vegetable wrap, potato wedges, kimchi mayo Ⓖ Ⓥ Ⓜ ***Meat/fish of the day:*** Pulled beef chuck, pearl onion, mushroom, potato purre Ⓖ ***Soup of the day:*** Mexican corn soup Ⓖ Ⓥ Ⓜ *Fresh and healthy saladbar – Sesambread, fresh out of the oven*

Dairy free= Ⓜ Vegan= Ⓥ Gluten free = Ⓖ

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