Menu

Week 16.-20. Feb 2026

Monday	*Vegan course:* Vegetableballs, potatopurre, mushroom sauce, lyngonberry jam Ⓜ Ⓥ *Meat/fish of the day:* Sweedish meatballs, potato purre, mushroom sauce, lyngonberry jam *Soup of the day:* Brusselsprout and green pea soup Ⓖ *Fresh and healthy saladbar – Birch bread, fresh out of the oven*
Tuesday	*Vegan course:* Oumph meat and beansoup Ⓜ Ⓥ *Meat/fish of the day:* Salted lambmeat and beansoup *Soup of the day:* Seafood soup Ⓖ *Fresh and healthy saladbar – Sunflowerseed bread, fresh out of the oven*
Wednesday	*Vegan course:* Rattatuile, pasta Ⓜ Ⓥ *Meat/fish of the day:* Chicken and bacon in basil creamsauce, pasta *Soup of the day:* Sweetpotato and chickpea soup Ⓖ Ⓜ Ⓥ *Fresh and healthy saladbar – Herbbread, fresh out of the oven*
Thursday	*Vegan course:* Blackbean and sweetpotato stew, rice Ⓜ Ⓥ Ⓖ *Meat/fish of the day:* Ling in truffel marinade, potatoes, tartar, Ⓖ *Soup of the day:* White cabbage and cannellini bean soup Ⓜ Ⓥ Ⓖ *Fresh and healthy saladbar – oregano bread, fresh out of the oven*
Friday	*Vegan course:* Bombay burrito vefjur, potato wedges, chili and lime mayo Ⓜ Ⓥ *Meat/fish of the day:* Cajun chicken, rice, yogurt sauce Ⓖ *Soup of the day:* Ginger and carrot soup Ⓜ Ⓥ Ⓖ *Fresh and healthy saladbar – bread with Dates, fresh out of the oven*

Dairy free= Ⓜ Vegan= Ⓥ Gluten free = Ⓖ