



Menu

Week 23 - 27. Feb 2026

<p><i>Monday</i></p>	<p>Vegan course: Vegetable bake, Garlic sauce (M) (V) (G) Meat/fish of the day: Gratinated fishstew (G) Rye bread Soup of the day: French vegetable soup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - 5 corn bread, fresh out of the oven</i></p>
<p><i>Tuesday</i></p>	<p>Vegan course: Pumpkin patties, quinoa, smoked chili cream (M) (V) (G) Meat/fish of the day: Breaded pork chops, rosemary potatoes, parmesan sauce Soup of the day: Carrot soup chili soup (G) (M) (V)</p> <p><i>Fresh and healthy saladbar - raisin and cinnamon bread, fresh out of the oven</i></p>
<p><i>Wednesday</i></p>	<p>Vegan course: Paprika falafel, ovenbaked vegetables, mint yogurt sauce (G) (M) (V) Meat/fish of the day: Brazilian spiced chicken, oven baked vegetable, lemon sauce (G) Soup of the day: Potato and green pea soup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - pepperoni bread, fresh out of the oven</i></p>
<p><i>Thursday</i></p>	<p>Vegan course: baba ganoush with beans and eggplant, quinoa mix (M) (V) (G) Meat/fish of the day: Ovenbaked salmon, rice, spring beans, yuzu- sesam mayo (G) Soup of the day: Cajun chicken soup (M)</p> <p><i>Fresh and healthy saladbar - bread, fresh out of the oven</i></p>
<p><i>Friday</i></p>	<p>Vegan course: Tortillas, oumph, guacamole, pico de gallo, vegan sour cream (M) (V) Meat/fish of the day: Tortillas, minced meat, guacamole, pico de gallo, sour cream, salsa Soup of the day: Fennel and selleri soup (G) (V) (M)</p> <p><i>Fresh and healthy saladbar - garlic bread fresh out of the oven</i></p>

Dairy free= (M) Vegan= (V) Gluten free = (G)