



Menu

Week 18.-22. Nóv 2024

<i>Monday</i>	<p>Vegan course: Chili sin Carne, rice, vegan sour cream, nachos (M) (V)</p> <p>Meat/fish of the day: Chili con carne, rice, sour cream</p> <p>Soup of the day: Cauliflowersoup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - cumen bread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p>Vegan course: Filled paprikas (M) (V) (G)</p> <p>Meat/fish of the day: Cod with dates and feta, baby potatoes, white wine sauce (G)</p> <p>Soup of the day: Seafood soup</p> <p><i>Fresh and healthy saladbar - whole wheat bread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p>Vegan course: Green pea and asparagus pasta, (M) (V)</p> <p>Meat/fish of the day: Gratinated chicken pasta</p> <p>Soup of the day: Roasted pumpkin soup (G)</p> <p><i>Fresh and healthy saladbar - Pumpkinseed bread, fresh out of the oven</i></p>
<i>Thursday</i>	<p>Vegan course: Mushroom and rootvegetable byggotto (M) (V)</p> <p>Meat/fish of the day: Carp with rice, cauliflower, currysauce with apples (G)</p> <p>Soup of the day: Lentil soup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - Oregano, fresh out of the oven</i></p>
<i>Friday</i>	<p>Vegan course: Oumph BBQ ribs, fries, coleslaw, cocktailsauce (M) (V) (G)</p> <p>Meat/fish of the day: BBQ ribs, fries, coleslaw, cocktailsauce (G) (M)</p> <p>Soup of the day: White cabbage and cannellini soup (M) (V) (G)</p> <p><i>Fresh and healthy saladbar - bread with garlic, fresh out of the oven</i></p>

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