



Menu

Week 25 - 29. Nov 2024

<i>Monday</i>	<p><i>Vegan course:</i> Vegan tikka masala, rice (M) (V) (G) <i>Meat/fish of the day:</i> Fishcakes, currysauce, rice <i>Soup of the day:</i> Broccoli soup and chili soup (M) (V) (G) <i>Fresh and healthy saladbar - birch seed bread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p><i>Vegan course:</i> Baked pumpkin, rice, gochujang dressing (M) (V) (G) <i>Meat/fish of the day:</i> Piri piri chickenbreast, rice, yogurt sauce (G) <i>Soup of the day:</i> Artichoke and cauliflower soup (G) <i>Fresh and healthy saladbar - oat bread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p><i>Vegan course:</i> baba ganoush with beans and eggplant, quinoa mix (M) (V) (G) <i>Meat/fish of the day:</i> Blueling with mango, wakame, brokkoli, quinoa mix (M) (G) <i>Soup of the day:</i> Asparagus and green pea soup (M) <i>Fresh and healthy saladbar - sesame seed bread, fresh out of the oven</i></p>
<i>Thursday</i>	<p><i>Vegan course:</i> Oumph balls, potato purre, brown sauce (V) <i>Meat/fish of the day:</i> Swedish meatballs, potato purre, brown sauce <i>Soup of the day:</i> Sweet potato, miso soup (M) (V) (G) <i>Fresh and healthy saladbar - herb bread fresh out of the oven</i></p>
<i>Friday</i>	<p><i>Vegan course:</i> White bean stew, barley and salsa verde (M) (V) (G) <i>Meat/fish of the day:</i> Mexíco chicken lasagne <i>Soup of the day:</i> Fennel and selleri soup (G) <i>Fresh and healthy saladbar - Peppercheese bread fresh out of the oven</i></p>

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