



# Menu

Week 9.- 13. Dec 2024

<i>Monday</i>	<p><b>Vegan course:</b> Vegan chili, rice ① ②</p> <p><b>Meat/fish of the day:</b> Lamb tikka masala, rice ③</p> <p><b>Soup of the day:</b> Cauliflower soup ③ ① ②</p> <p><i>Fresh and healthy saladbar - Pumpkinseed bread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p><b>Vegan course:</b> Pumpkin pasta with oumph ① ②</p> <p><b>Meat/fish of the day:</b> Red pesto pasta with chicken and vegetables</p> <p><b>Soup of the day:</b> French onion soup ③ ②</p> <p><i>Fresh and healthy saladbar - Mozzarella-basil bread fresh out of the oven</i></p>
<i>Wednesday</i>	<p><b>Vegan course:</b> Beetroot wellington, karamell potatoes, corn ① ②</p> <p><b>Meat/fish of the day:</b> Christmas Ham, karamell potatose, corn ③</p> <p><b>Soup of the day:</b> Christmas asparagus soup ② ① ③</p> <p><i>Fresh and healthy saladbar - Cinamon and apple bread fresh out of the oven</i></p>
<i>Thursday</i>	<p><b>Vegan course:</b> Chickpea and spinach curry ③ ① ②</p> <p><b>Meat/fish of the day:</b> Lime butter tusk, pearl cous cous, coriander dressing</p> <p><b>Soup of the day:</b> vegetable pho ① ② ③</p> <p><i>Fresh and healthy saladbar - Garlicbread fresh out of the oven</i></p>
<i>Friday</i>	<p><b>Vegan course:</b> Bombai Burrito, rice, Guacamole, Nachos ① ②</p> <p><b>Meat/fish of the day:</b> Beef enchiladas, rice, guacamole, nachos</p> <p><b>Soup of the day:</b> Butternut soup ① ② ③</p> <p><i>Fresh and healthy saladbar - Fetacheese bread fresh out of the oven</i></p>

Mjólkurlaus = ② Vegan = ① Gluten free = ③