



# Menu

Week 10.-14. Feb 2025

<i>Monday</i>	<p><b>Vegan course:</b> Grilled white cabbage, cauliflower and barley, lemon dressing (V) (M)</p> <p><b>Meat/fish of the day:</b> Beef in oyster sauce, rice (M)</p> <p><b>Soup of the day:</b> Creamy tomato soup (G)</p> <p><i>Fresh and healthy saladbar - Herbes de provence bread, fresh out of the oven</i></p>
<i>Tuesday</i>	<p><b>Vegan course:</b> Roasted Brokkoli with a lentil dhal (G) (V) (M)</p> <p><b>Meat/fish of the day:</b> Artic char with deepfried baby potatoes and noisette kapers (G)</p> <p><b>Soup of the day:</b> Mushroom soup (G) (M) (V)</p> <p><i>Fresh and healthy saladbar - Oatbread, fresh out of the oven</i></p>
<i>Wednesday</i>	<p><b>Vegan course:</b> Sweet potato stew with rice (G) (V) (M)</p> <p><b>Meat/fish of the day:</b> Teriyaki chicken legs with rice and chili mayonaise (M)</p> <p><b>Soup of the day:</b> Coconut and Carrot soup (G) (V) (M)</p> <p><i>Fresh and healthy saladbar - Wholegrainbread, fresh out of the oven</i></p>
<i>Thursday</i>	<p><b>Vegan course:</b> Grilled tofu vegetable skewers, rice, sesam yuzu mayo (G) (V) (M)</p> <p><b>Meat/fish of the day:</b> Grilled catfish, dates, beikon., Potato purre, velute</p> <p><b>Soup of the day:</b> Beef gullash (G) (M)</p> <p><i>Fresh and healthy saladbar - Parmesanbread, fresh out of the oven</i></p>
<i>Friday</i>	<p><b>Vegan course:</b> Tahini dressed cauliflower, sweetpotato fries, hummus (G) (V) (M)</p> <p><b>Meat/fish of the day:</b> Turkey wings, sweetpotato fries, cocktailsauce,</p> <p><b>Soup of the day:</b> Celeriac soup (G) (V) (M)</p> <p><i>Fresh and healthy saladbar - cuminbread, fresh out of the oven</i></p>

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