

# MENU UGE/WEEK 30

## MANDAG/MONDAY

### **Thaikylling i sur-/sødsauce med ananas & grøntsager**

Thai chicken in sweet and sour sauce with pineapple & vegetables

### **VEGETARISK/VEGETARIAN**

### **Thaitofu i sur-/sødsauce med ananas & grøntsager**

Thaitofu in sweet and sour sauce with pineapple & vegetables

### **Ris**

Rice

## TIRSDAG/TUESDAY

### **Stegt flæsk med persillesovs**

Roasted pork with parsley sauce

### **VEGETARISK/VEGETARIAN**

### **Hel bagt blomkål med sauce verte**

Whole baked cauliflower with sauce verte

### **Kartofler & sennep**

Potatoes & mustard

## ONSDAG/WEDNESDAY

### **Fiskefrikadeller med citron & remoulade**

Fish cakes with lemon and remoulade

### **VEGETARISK/VEGETARIAN**

### **Æggekage med purløg, brød & tomater**

Omelette with chives, bread and tomatoes

### **Stegte kartofler**

Fried potatoes

**Hver dag serveres et udvalg af 2-3 pålægsvarianter med tilbehør & hjemmesylt, 3-4 fyldige salater, ost, 2 slags brød, palæobrød & hver torsdag serveres kage i stedet for ost**

Every day a selection of 2-3 cold cuts is served with side dishes & homemade pickled garnish, 3-4 rich salads, cheese, 2 kinds of bread, paleo bread & every Thursday cake is served instead of cheese

## TORS DAG/THURSDAY

### **Pasta bolognese**

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### **VEGANSK/VEGAN**

### **Vegetarisk lasagne**

Vegetarian lasagna

### **KAGE/SØDT**

CAKE/SWEET

## FREDAG/FRIDAY

### **Kyllingefrikadeller vendt i teriyaki, sesam & forårsløg**

Chicken meatballs tossed in teriyaki, sesame and spring onions

### **VEGETARISK/VEGETARIAN**

### **Shiitakesvampe vendt i teriyaki, sesam & forårsløg**

Shiitake mushrooms in teriyaki, sesame and spring onions

### **Ris**

Rice