

MONDAY



WARM DISH

Chicken with sweet and sour sauce, noodles (G - Æ), roasted root vegetables and sprouts



VEGETARIAN


Noodles (G - Æ) with sweet and sour sauce, lima beans, roasted root vegetables and sprouts



COLD CUTS

Ham salad (S - L - Æ) with cornichons and radishes

Charcuterie (S) with artichoke tapenade (G) and baby salads



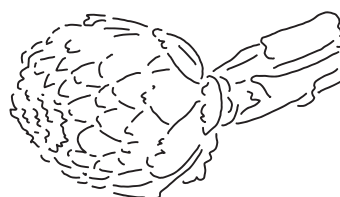
Cream of Jerusalem artichokes (L) with 'sylv', crispy goat cheese (L) and herbs



SALADS

Cabbage salad with ginger, roasted sesame and coriander (vegan)

Pasta salad (G - Æ) with basil pesto, green beans and pea shoots



(S)Pork (G)Gluten (L)Lactose (N)Nuts (Æ)Egg

We reserve the right to make changes in the menu

TUESDAY



WARM DISH

Pork chops (S - L) with mushrooms, baked onions and rice

We prepare 1 pork chop per person



VEGETARIAN

Falafels with a variety of onions and with herb dressing (L)

We prepare 2 falafels per person



COLD CUTS

'Rullepølse' (S) with 'sky' and onions

Herring with herb dressing (L - Æ), 'sylvt', eggs and herbs

Carrot terrine with pickled carrots and herbs (*vegan*)



SALADS

Bitter salads with pickled apricots, chervil and 'mormor' dressing (L)

Quinoa with apples, fennel crudité and herbal oil (*vegan*)

(S)Pork (G)Gluten (L)Lactose (N)Nuts (Æ)Egg

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WEDNESDAY



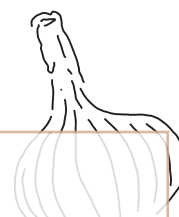
WARM DISH

'Boller I karry' (S - L - G - Æ)
with rice



VEGETARIAN

Vegetarian 'boller I karry' (G - L - Æ)
with rice



PÅLÆG

Salt baked celery with a brown butter emulsion (L), bitter salads and herbs

Pastrami of beef with mustard cream (L) and baby salads

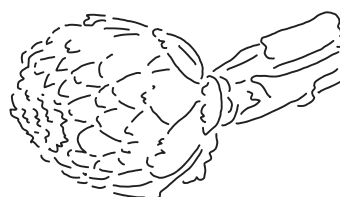
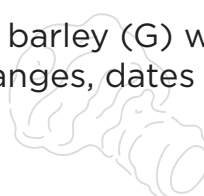
Egg salad (L) with gherkins, rye crumbs (G) and cress



SALADS

Green salads with baked tomatoes, parsley and roasted kernels (*vegan*)

Pearl barley (G) with cabbage, oranges, dates and feta (L)



(S)Pork (G)Gluten (L)Lactose (N)Nuts (Æ)Egg

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THURSDAY



WARM DISH

Braised beef with herb-baked root vegetables and sour cabbage



VEGETARIAN

Parsley root terrine (Æ) with parsley pesto, herb-baked root vegetables and sour cabbage



COLD CUTS

Tomato with cream cheese (L), aromatic herbs and buckwheat (G)

Fish salad (L - Æ) with dill, cabbage and rye crumbs (G)



Coppa (S) with pesto and rucola



SALADS




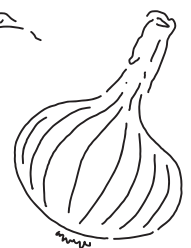
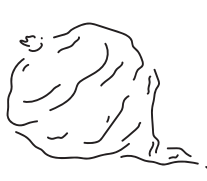

Little gem salad with celery, apple and mustard vinaigrette (vegan)

Bulgur (G) with pickled mushrooms, rucola and parsley oil (vegan)



WEEKLY SWEET

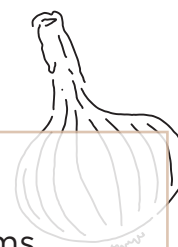
Tiramisu (G - L - Æ)
with marsala and cocoa



(S)Pork (G)Gluten (L)Lactose (N)Nuts (Æ)Egg

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WARM VEGETARIAN DISH - FRIDAY



WARM DISH

Vegetarian lasagna (G - L - Æ) with tomato sauce, mushrooms, smoked carrots and Antvorskov cheese (L)



COLD CUTS

Roast beef with remoulade (Æ) and crispy onions (G)

Hummus with curry roasted chickpeas and with herbs (*vegan*)

Chicken salad (L - Æ) with curry, gherkins, buckwheat (G) and cress

SALADS

Bean salad with Romesco dressing (N), baked pepper and coriander (*vegan*)

Salad of the day



(S)Pork (G)Gluten (L)Lactose (N)Nuts (Æ)Egg

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