

MONDAY



WARM DISH

Red curry chicken with coconut, chili, baked root vegetables and rice



VEGETARIAN

Vegetarian curry with lentils, baked root vegetables and rice



COLD CUTS

Tuna salad (L - Æ) with capers, pickled peppers and herbs

Cream of beans with pickled turnips, grilled bread crumbs (G) and herbs (*vegan*)

Salami (S) with remoulade (Æ) and red onions



SALADS

Little gem salad with salted cucumber and sour cream dressing with horseradish (L)

Lentil salad with cumin, apple and parsley (*vegan*)



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

We reserve the right to make changes in the menu

TUESDAY



WARM DISH

Beef with winter herbs, beer (G), potatoes and root vegetables



VEGETARIAN

Vegetable pie (G - L - Æ) with leeks, cottage cheese (L) and Antvorskov cheese (L)

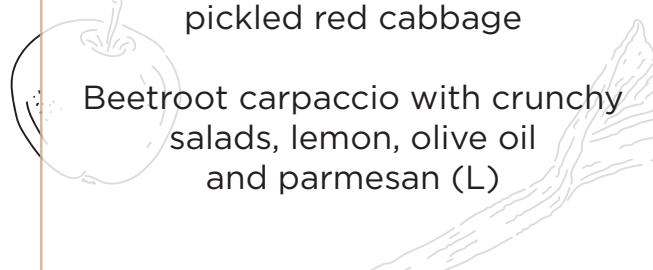
We prepare 1 piece of pie per person



COLD CUTS

Chicken terrine (L - G - Æ) with Madagascar pepper and 'sylv'

'Frikadeller' (S - L - G - Æ) with pickled red cabbage




Beetroot carpaccio with crunchy salads, lemon, olive oil and parmesan (L)



SALADS

Frillice with herbs, eggs and mustard vinaigrette

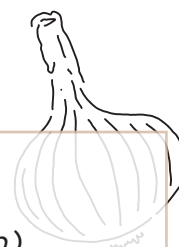


Salad with couscous (G), cabbage, edamame beans and chili (vegan)

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

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WARM VEGETARIAN DISH - WEDNESDAY



WARM DISH

Dahl with chickpeas, chili, lentils and naan bread (G) (vegan)



COLD CUTS

Roast beef with tarragon cream (L - Æ), pickled onions and herbs

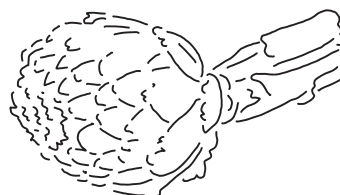
Mushroom salad (L - Æ) with fried mushrooms, buckwheat and herbs

Curry herring with apples, pickled onions and herbs

SALADS

Green salads with sea buckthorn and kernels (vegan)

Salad with bulgur (G), baked butternut squash, coriander and nigella seeds (vegan)



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

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THURSDAY



WARM DISH

Pork (S) braised with thyme and apple and with baked parsnips, white beans and kale



VEGETARIAN


Potato gratin (Æ) with baked parsnips, almonds (N) and marinated cabbage



COLD CUTS

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

Cream of parsley roots (L) with crispy parsley roots, parsley and parsley oil



Chorizo (S) with aioli (Æ) and baby salads



SALADS

Small salads with crudité of Jerusalem Artichokes and with raw pickled blackcurrants (vegan)

Salad with baked root vegetables, cabbage and cranberries (vegan)



WEEKLY SWEET

'Brunsviger' (G - L - Æ)

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

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FRIDAY



WARM DISH

Chopped steak with onion sauce (L) and potatoes

We prepare 1 chopped steak per person



VEGETARIAN

Celery steak with onion sauce (L) and potatoes

We prepare 1 celery steak per person

COLD CUTS

Potato with mayonnaise (Æ), pickled onions and rye crumbs (G)

Ham salad (S - L - Æ) with chives and cucumber

Beef with horseradish cream (L) and herbs

SALADS

Lettuce with chickpeas, rucola, tomatoes and red pesto (L)

Salad of the day



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

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