

MONDAY 2/8-2021



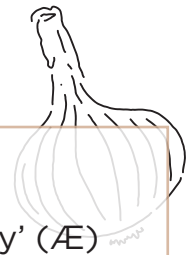
WARM DISH

'Boller i karry' (S - L - G - Æ)
with rice, peanuts (N) and coriander



VEGETARIAN

Vegetarian 'boller i karry' (Æ)
with rice, peanuts (N) and coriander



COLD CUTS

Lentil purée with pickled fennel,
sesame oil and herbs (vegan)

Salami (S) with remoulade (Æ)
and onion rings

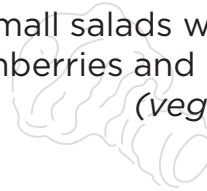
Cauliflower cakes (Æ) with
nuts (N) and small salads



SALAD

Chickpea salad with salted cabbage,
herbs and sprouts (vegan)

Small salads with herbal oil,
cranberries and roasted kernels
(vegan)



WELCOME BACK!

We've been looking forward to returning to the pots and pans and to making your daily lunch again and we hope, as always, that you'll enjoy it.

If you have any feedback, we're always ready to hear from you.

The best of summer greetings from all of Team Aamanns

TUESDAY 3/8-2021



WARM DISH

Pie with broccoli, spinach, cottage cheese and bacon (G - Æ - L - S)

We've prepared 1 piece of pie per person



VEGETARIAN

Pie with spinach, broccoli and cottage cheese (G - L - Æ)

We've prepared 1 piece of pie per person



COLD CUTS

Charcuterie (S) with pickled greens and small salads

Caponata with eggplants, onions, crispy parsley and herbs (*vegan*)

Seafood salad (L - Æ) with lemon peel, dill, buckwheat (G) and herbs



SALAD

Salad with carrot crudité, sea buckthorn and herbs (*vegan*)

Salad with pearl couscous (G), herbs and fried piment (*vegan*)

WEDNESDAY 4/8-2021



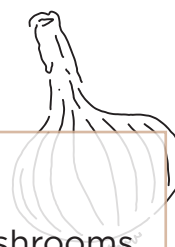
WARM DISH

Pasta (G) with braised pork (S), oregano and fried mushrooms



VEGETARIAN

Pasta (G) with pickled mushrooms, celery and oregano (*vegan*)



COLD CUTS

Potatoes with smoked mayonnaise (Æ), marinated radishes, potato chips and herbs

Chicken salad (L - Æ) with fried celery, crispy chicken skin and herbs

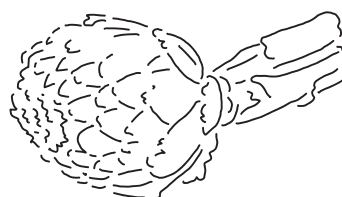
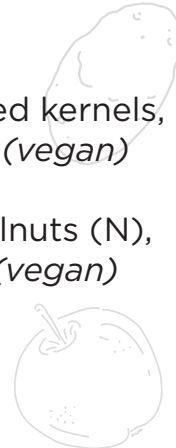
Eggs with chervil mayonnaise (Æ), pickled fennel, Daikon crudité and chervil



SALAD

Small salads with smoked kernels, crudité and lemon oil (*vegan*)

Salad with broccoli, walnuts (N), thyme oil and herbs (*vegan*)



VEGETARIAN DAY - THURSDAY 5/8-2021



WARM DISH

Tagine with fennel,
chickpeas and yogurt (L)



COLD CUTS

Roast beef with fennel
remoulade (Æ), greens and herbs

Chicken terrine with carrots, parsley
mayonnaise (Æ), celery and herbs

Grilled new carrots with parsley oil,
pickled blueberries and herbs
(vegan)

SALADS

Red salads with mustard vinaigrette,
pomegranates and herbs (vegan)

Salad with beluga lentils, spring
onions, cress and fresh cheese (L)

WEEKLY SWEET

Blueberry Muffin
(G - L - Æ)



FRIDAY 6/8-2021



WARM DISH

Breaded pork patties (S - G - Æ)
with new potatoes and stewed
summer greens (L)

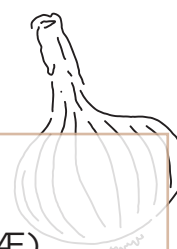
We've prepared 1 per person



VEGETARIAN

Broccoli cakes (G - Æ)
with fresh potatoes and
stewed summer greens (L)

We've prepared 2 per person



COLD CUTS

Ham salad (S - L - Æ) with radishes,
chives and rye crumbs (G)

Beetroot herring with horseradish,
dill, beetroot purée and shallots

Cucumber in dill oil with chives,
radishes, rye crumbs (G) and dill
(*vegan*)

SALAD

Salad with celery, grilled
chive oil and chives (*vegan*)

Salad of the day

