

MONDAY 9/8-2021



### WARM DISH

Goulash with beef, carrots and mashed potatoes with herbs and butter (L)



### VEGETARIAN

Stuffed peppers with brown rice, smoked paprika and cumin (*vegan*)

*We've prepared 1 pepper per person*



### COLD CUTS

Potatoes with capers, shallots, olive crumble and herbs (*vegan*)

Meatballs (S - G - L - Æ) with fresh cheese (L), pickled mustard seeds, kale and herbs

Chicken terrine with carrots, fennel, cherry mayonnaise (Æ) and crispy chicken skin



### SALAD

Salad with baked vegetables and raspberry vinaigrette (*vegan*)

Spinach salad with mustard vinaigrette, cauliflower crudité, pickled onions and herbs (*vegan*)

TUESDAY 10/8-2021



### WARM DISH

Build-your-own sandwich (G) with pulled turkey, chili mayonnaise (Æ), coleslaw (L) and pickled onions

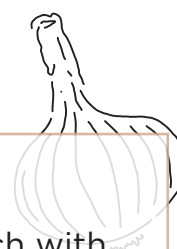
*We've prepared 1 sandwich per person*



### VEGETARIAN

Build-your-own sandwich with pulled tempeh, chili mayonnaise (Æ), coleslaw (L) and pickled onions

*We've prepared 1 sandwich per person*



### COLD CUTS

Baked celeriac with truffle mayonnaise (Æ), marinated celery leaves and celery chips

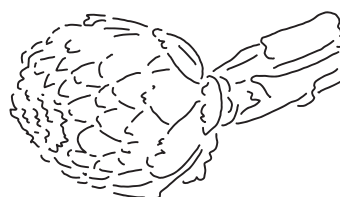
Roast beef with remoulade (Æ), pickled mushrooms and herbs

'Rullepølse' (S) with chervil mayonnaise (Æ), pickled green strawberries and crudité

### SALAD

Salad with mung beans, sugar snaps, parsley and lemon and pepper vinaigrette (vegan)

Red salads with curry oil, pickled Daikons and sprouts (vegan)



WEDNESDAY 11/8-2021



### WARM DISH

Pork chops (S) in a mushroom sauce (L) with spicy rice

*We've prepared 1 pork chop per person*



### VEGETARIAN

Cauliflower gratin with organic Danish cheeses and spicy crust (L - G)



### COLD CUTS

Jerusalem artichoke purée with fresh cheese (L), crispy Jerusalem artichokes and herbs

Chicken salad (G - L - Æ) with celery, gem salad, buckwheat (G) and cress

Fish cakes (Æ - G) with dill mayonnaise (Æ), pickled greens and dill



### SALAD

Salad with fried potato dice, thyme oil and fresh cheese (L)

Salad with broccoli, apples, capers and roasted almonds (N) (vegan)

### VEGETARIAN DAY – THURSDAY 12/8-2021



#### WARM DISH

Dahl with naan bread (G)  
and raita (G) (*vegan*)

#### COLD CUTS

Spicy pork (S) with marinated  
cauliflower and bacon (S)

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

Turkey salad (L - Æ) with parsley,  
shallots and pickled Daikons

#### SALAD

Salad with fried red rice, chili  
dressing and a variety of onions  
(*vegan*)

Cabbage salad with lentils, ginger,  
sugar snaps and sprouts (*vegan*)

#### WEEKLY SWEET

Licorice Cake  
(G - L - Æ)

FRIDAY 13/8-2021



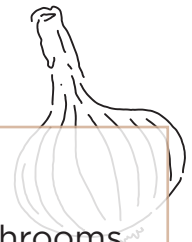
### WARM DISH

Lasagna (L - G) with beef, mushrooms, carrots, tomato sauce and Danish organic cheeses (L)



### VEGETARIAN

Lasagna (L - G) with mushrooms, carrots, tomato sauce and Danish organic cheeses (L)



### COLD CUTS

Lime bean purée with pickled greens, smoked paprika oil and herbs (vegan)

Charcuterie (S) with olive tapenade (G) and small salads

Eggs with fennel crudité, cabbage, buckwheat (G) and herbs

### SALAD

Rucola with radicchio, parmesan flakes (L), capers and lemon zest

Salad of the day

