

MONDAY 22/11-2021



WARM DISH

Apple-braised pork (S) with rosemary-fried root vegetables



VEGETARIAN

Broccoli terrine (G - Æ) with rosemary fried root vegetables and pickled onions



COLD CUTS

Pastrami with mustard cream (Æ - L), pickled vegetables and herbs



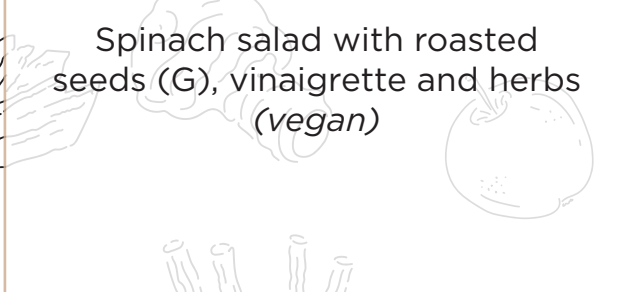
Herring salad (Æ - L) with beets, pickles and cress

Cucumber in dill oil with crudité, dill and rye crumbs (G) (vegan)



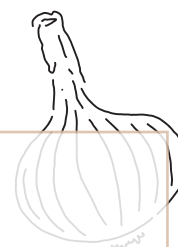
SALADS

Coarse salads with eggplants, roasted chive oil and herbs (vegan)



Spinach salad with roasted seeds (G), vinaigrette and herbs (vegan)

WARM VEGETARIAN DISH – TUESDAY 23/11-2021



WARM DISH

Dahl with Naan bread (G) and raita (L)



COLD CUTS

Turkey in Vindaloo curry (L - Æ) with crispy cabbage and herbs

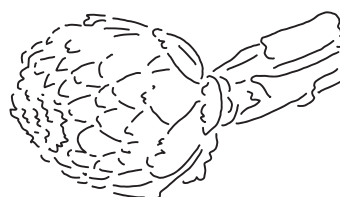
Hummus with tahini, sesame oil and roasted sunflower seeds (*vegan*)

Pickled eggs with fermented vegetables and herbs

SALADS

Rice salad with curry-fried carrots, savoy cabbage and sprouts (*vegan*)

Coarse salads with chili vinaigrette, Beluga lentils and coriander (*vegan*)



WEDNESDAY 24/11-2021



WARM DISH

Danish meatballs (S - G - L - Æ)
with gravy (L), potatoes and pickles
We've prepared 2 meatballs per person



VEGETARIAN




Gratinated cauliflower (G)
with luke warm potato salad
and almonds (N) (vegan)



COLD CUTS

Beef salami with remoulade (Æ)
and roasted onions (G)

Liver pâté (S - G - L - Æ)
with bacon (S) and mushrooms


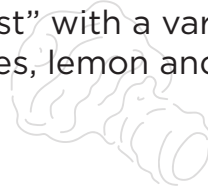


Potatoes with chive
mayonnaise (Æ), pickled
Daikons, rye crumbs (G) and herbs



SALADS

Iceberg with cucumber, tomato
and sour cream dressing (L)



“Råkost” with a variety of roots with
apples, lemon and raisins (vegan)

SPANISH INSPIRED MENU — THURSDAY 25/11-2021



WARM DISH

Rabo del Toro with braised beef shank and tail in red wine sauce with fried potatoes




VEGETARIAN

Fabada with beans, smoked paprika, onions and parsley (*vegan*)



COLD CUTS

Tabla de embutidos with chorizo (S) and Manchego cheese (L)



Salmorejo of tomatoes with bread (G), olive oil and hard-boiled eggs

Squid salad with garlic, grilled peppers and chili



SALADS

Salad with Romanesco dressing (G - N), orange and olives (*vegan*)



Salted potatoes with almonds (N) and pickled onions (*vegan*)



WEEKLY SWEET

Orange cake with almonds (G - L - N - Æ)

FRIDAY 26/11-2021



WARM DISH

Lasagna (G) with beef and carrots in tomato sauce and with Danish organic cheeses (L)



VEGETARIAN

Vegetarian lasagna (G) with carrots and mushrooms in tomato sauce and with Danish organic cheeses (L)



COLD CUTS

Salami picante (S) with artichoke tapenade (G) and baby salads

Squash with oregano, lemon and potato chips (*vegan*)

Baked tomatoes with lemon mayonnaise (Æ), fennel crudité, buckwheat (G) and tomato dust



SALADS

Rucola salad with parmesan (L), capers, basil and olive oil

Salad of the day