

MONDAY 29/11-2021



WARM DISH

Pasta (G) with chicken in tomato sauce with mushrooms and a variety of fennel



VEGETARIAN

Broccoli terrine (L) with pickled celery and fennel crudité



COLD CUTS

Lime bean purée with cornichons, thyme and herbs (vegan)

Fried pork (S) with dijonnaise, fried zucchinis, red cabbage crudité and herbs

Beets with cashew purée (N), beetroot crudité, nuts (N) and herbs (vegan)

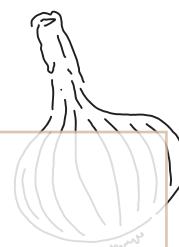


SALAD

Salad with capers, fried squash and herbs (vegan)

Cabbage salad with spiced vinaigrette, roasted seeds and herbs (vegan)

WARM VEGETARIAN DISH — TUESDAY 30/11-2021



WARM DISH

Bygotto (G - L) with a variety of celery and mushrooms



COLD CUTS

Fried cauliflower with browned butter (L), goat cheese (L) and sage

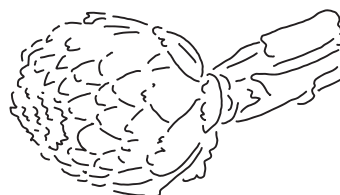
Salami (S) with olive tapenade (G) and baby salads

Chicken terrine (G - L - Æ) with chili mayonnaise (Æ), fried Hokkaido and pumpkin seeds

SALAD

Baby salads with smoked kernels, lemon peel and herbs (vegan)

Kale salad with apples, apple vinaigrette and roasted walnuts (N) (vegan)



WEDNESDAY 1/12-2021



WARM DISH

Tartlets (G) with chicken and root vegetables in creamy cheese sauce (L) and with cranberries

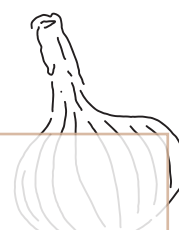
We've prepared 2 tartlets per person



VEGETARIAN

Tartlets (G) with root vegetables and soybeans in creamy cheese sauce (L) and with cranberries

We've prepared 2 tartlets per person



COLD CUTS

Cured beef with fennel crudité, mushroom mayonnaise (Æ) and herbs

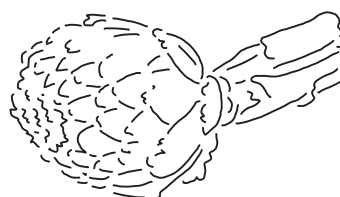
Beetroot carpaccio with lemon, parmesan (L) and herbs

Potatoes and leeks with bacon crumble (S), chips and herbs

SALAD

Coarse salads with pasta (G), basil oil and fresh cheese (L)

Salads with licorice vinaigrette, almonds (N) and pears (vegan)



CLASSICAL DANISH DISHES — THURSDAY 2/12-2021



WARM DISH

Hearts (S) in cream sauce (L)
with mashed potatoes (L)



VEGETARIAN

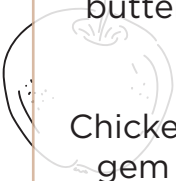
Mushroom ragout with
mashed potatoes (L)



COLD CUTS

Egg salad (L) with pickled fennel,
buckwheat (G) and herbs

Salt-baked celery with browned
butter (L), hazelnuts (N), crispy
celery and herbs



Chicken salad (L - Æ) with celery,
gem salad, crispy chicken skin
and cress



SALADS

Red salads with salted cucumber,
cress oil and cress (vegan)

Coarse salads with a variety
of carrot and with sea
buckthorn dressing



WEEKLY SWEET

Hazelnut fudge (N)

FRIDAY 3/12-2021



WARM DISH

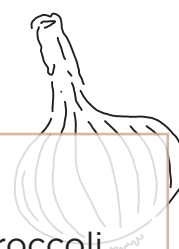
“Biksemad” with beef and pork (S) and with pickled beets



VEGETARIAN

Pie (G - L) with leeks, broccoli and Danish organic cheeses (L)

We've prepared 1 piece of pie per person

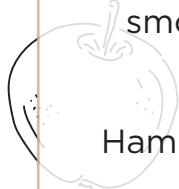


COLD CUTS

Curry herring with sour cream (L), apple compote and herbs

Summer salad (Æ) with cucumber, smoked cheese (L) and rye crumbs (G)

Ham (S) with Italian salad (Æ) and cress



SALAD

Salads with celery, lovage and buckwheat (G) (vegan)

Salad of the day

