

MONDAY 10/1-2022



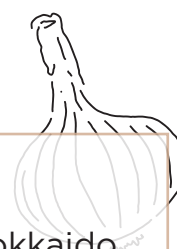
WARM DISH

Chicken in red curry with Hokkaido pumpkin and rice



VEGETARIAN

Vegetarian curry with Hokkaido pumpkin and rice (vegan)



COLD CUTS

Yellow beets with sunflower seed-hummus and sunflower seeds (vegan)

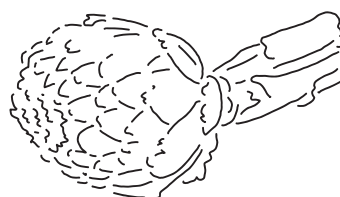
Fish cakes (L - G - Æ) with sweet chili sauce, crispy noodles (G) and herbs

Pork (S) with wasabi cream (L), sauerkraut and herbs

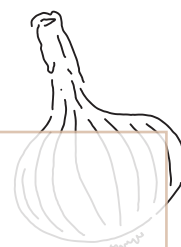
SALADS

Noodle salad (G) with chili-fried roots and sprouts (vegan)

Cabbage salad with chickpeas, salted lemon, curry roasted pumpkin seeds and sprouts (vegan)



WARM VEGETARIAN DISH - TUESDAY 11/1-2022



WARM DISH

Creamy polenta (L) with parmesan cheese (L), pickled mushrooms and crispy Mediterranean herbs



COLD CUTS

Salami picante (S) with mushroom tapenade (G - L) and mustard pickled vegetables

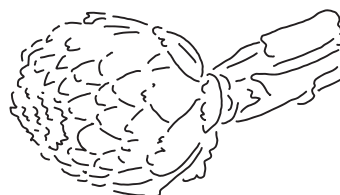
Chicken with crispy sage, parmesan (L) and pickled tomatoes

Baked tomatoes with herb mayonnaise (Æ), crudité, buckwheat (G) and herbs

SALADS

Rucola salad with fennel crudité, olive oil and capers (*vegan*)

Salad with eggplants, mozzarella (L) and basil



WEDNESDAY 12/1-2022



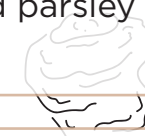
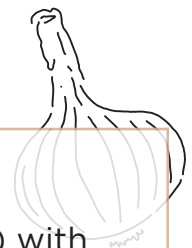
WARM DISH

White fish in creamy sauce (L)
with potatoes, parsley and crudité



VEGETARIAN

Cauliflower timbale (G) with
parsley crudité, almonds (N)
and parsley (*vegan*)

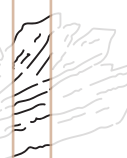


COLD CUTS

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

Broccoli tartare with lemon, crispy
potatoes and oregano (*vegan*)

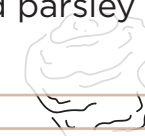
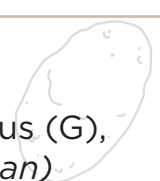
Medium roasted beef with
mushroom mayonnaise (Æ), pickled
mushrooms, Jerusalem Artichoke
chips and mushroom dust



SALADS

Salad with pearl couscous (G),
basil and celery (*vegan*)

Salad with white beans,
lemon dressing and a variety
of cauliflower (*vegan*)



CLASSICAL DANISH DISHES — THURSDAY 13/1-2022



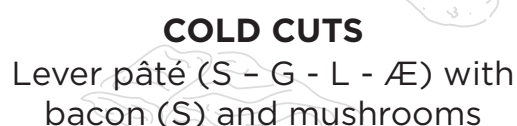
WARM DISH

Danish meatballs (S - G - L - Æ)
with cold potato salad (L - Æ)
We've prepared 2 meatballs per person



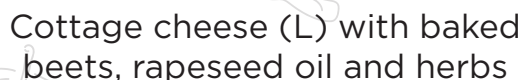
VEGETARIAN

Cakes of yellow peas with
cold potato salad (L - Æ)
We've prepared 2 per person

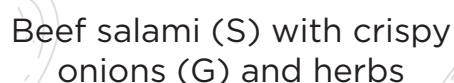


COLD CUTS

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



Cottage cheese (L) with baked
beets, rapeseed oil and herbs

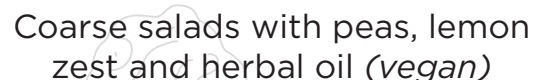


Beef salami (S) with crispy
onions (G) and herbs



SALADS

Salad with cucumber, tomatoes
and sour cream dressing (L)



Coarse salads with peas, lemon
zest and herbal oil (*vegan*)



WEEKLY SWEET

Chocolate cake (G - L - Æ)
with chocolate icing

FRIDAY 14/1-2022



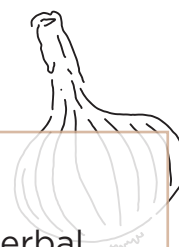
WARM DISH

Spareribs with herb-baked potatoes and coleslaw (L- Æ)



VEGETARIAN

Baked potatoes with herbal cream and Coleslaw (L- Æ)

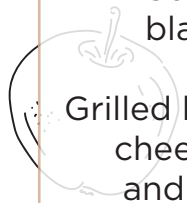


COLD CUTS

Pastrami with mustard cream (Æ) and small salads

Corn purée (L) with chilli, black corn and coriander

Grilled butternut squash with fresh cheese (L), pickled hokkaido and roasted pumpkin seeds



SALADS

'Råkost' of root vegetables with apples, cranberries and nuts (N) (vegan)

Salad of the day

