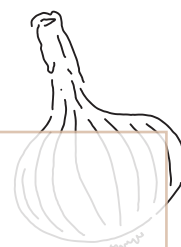


### WARM VEGETARIAN DISH – MONDAY 17/1-2022



#### WARM DISH

Pasta Arrabiata (G)  
with basil and parmesan (L)



#### COLD CUTS

Lentil purée with pickled beans,  
fresh coriander and herbs (*vegan*)

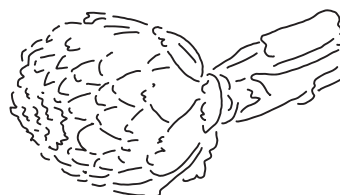
Cauliflower terrine (G) with hazelnut  
mayonnaise (N - E), raw marinated  
cauliflower and herbs

Coppa (S) with artichoke  
tapenade (G - L) and small salads

#### SALADS

Salad with capers, lemon  
zest and basil oil (*vegan*)

Coarse salads with apricots,  
vanilla pickled parsley roots  
and walnuts (N) (*vegan*)



TUESDAY 18/1-2022



### WARM DISH

Ham (S) in paprika sauce (L) with baked peppers, tomatoes and fried potatoes



### VEGETARIAN

Eggplant gratin with tomato sauce, mozzarella (L) and herb crust (G)



### COLD CUTS

Broccoli tartar with sesame mayonnaise (Æ), pickled greens, roasted black sesame and herbs

Roast beef with remoulade (Æ), crispy onions (G) and chervil

Tuna salad (L - Æ) with dill, capers, cornichons, roasted kernels (G) and herbs



### SALADS

Coarse salads with beetroot, quinoa, dates and vinaigrette (vegan)

Cabbage salad with oranges, fennel and almonds (N) (vegan)

WEDNESDAY 19/1-2022



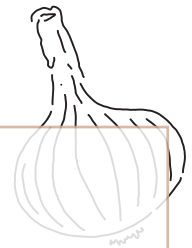
### WARM DISH

Butter chicken (L)  
with spicy rice and raita (L)



### VEGETARIAN

Potato curry (L)  
with spicy rice and raita (L)



### COLD CUTS

Root vegetables with vegan  
mayonnaise, parsley and roasted  
almonds (N) (vegan)

Mushroom terrine (G - L)  
with tarragon mayonnaise (Æ),  
pickled mushrooms and herbs

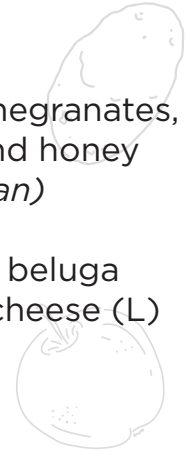
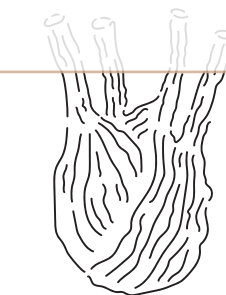
Pork (S) with chili vinaigrette,  
pickled onions and herbs



### SALADS

Cabbage salad with pomegranates,  
smoked kernels (G) and honey  
vinaigrette (vegan)

Pearl barley (G) with beluga  
lentils, Danish organic cheese (L)  
and basil oil



THURSDAY 20/1-2022



### WARM DISH

Tartlets (G) with chicken, a variety of celery in creamy sauce (L), cranberries and cress

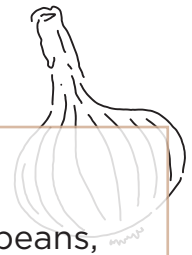
*We'll prepare 2 tartlets per person*



### VEGETARIAN

Tartlets (G) with white beans, a variety of celery in creamy sauce (L), cranberries and cress

*We'll prepare 2 tartlets per person*



### COLD CUTS

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

Potato salad (L - Æ) with cornichons, potato chips and herbs

'Smiling' eggs with chives mayonnaise (Æ) and fennel crudité

### SALADS

Small salads with figs, apples and blue cheese (L)

Coarse salads with spinach, baked roots, feta (L) and crunchy kernels (G)

### WEEKLY SWEET

Cinnamon buns (G - L - Æ) with icing

FRIDAY 21/1-2022



### WARM DISH

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




### VEGETARIAN

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



### COLD CUTS

Cauliflower salad with fried cauliflower, browned butter (L), pickled greens and roasted hazelnuts (N)



Tartare with bearnaise (Æ), pickled celery, apple coulis, potato crisps and tarragon

Fennel salami (S) with pesto (L) and mustard pickled cauliflower



### SALADS

Small salads with pickled pears, wheat kernels (G) and herbs (*vegan*)

Salad of the day

