

MONDAY 9/5-2022



WARM DISH

Chili fried beef with sesame fried carrots, celery, broccoli and rice



VEGETARIAN

Chili fried lupine tempeh with sesame fried carrots, celery, broccoli and rice (*vegan*)



COLD CUTS

Brussel sprouts with mustard vinaigrette, roasted cabbage, chips and herbs (*vegan*)

Charcuterie (S) with crispy chips, tapenade (G) and herbs

Pepper hummus with roasted chickpeas and curry oil (*vegan*)

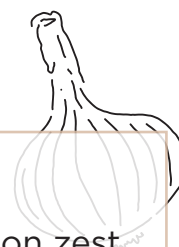


SALADS

Coarse salads with salt-baked celery, spring onions, eggs and chives

Small salads with fresh herbs, black sesame seeds and mustard vinaigrette (*vegan*)

VEGETARIAN DAY | TUESDAY 10/5-2022



WARM DISH

Pasta (G) with pesto, spring greens, Pecorino cheese (L) and lemon zest



COLD CUTS

Potatoes with lovage mayonnaise (Æ), pickled gooseberries, chips and peas

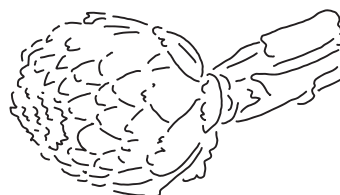
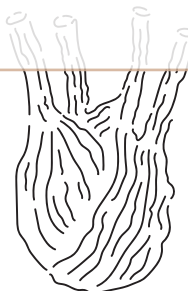
Smiling eggs with tomato tapenade, chive mayonnaise (Æ), roasted buckwheat (G) and herbs

Asian meatballs (S - Æ) with roasted sesame, spring onions and herbs

SALADS

Kale with Jerusalem artichoke crudité, mushrooms, corn and truffle oil (vegan)

Salad with peas, beluga lentins, pea shoots and vinaigrette (vegan)



WEDNESDAY 11/5-2022



WARM DISH

Meatloaf (S - G - Æ) with bacon (S),
gravy (L), potatoes and
pickled gherkins



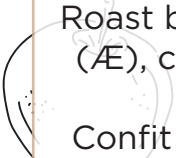
VEGETARIAN

Mushroom timbale (G - L - Æ) with
gravy (L), potatoes and
pickled gherkins



COLD CUTS

Cauliflower salad (L) with fried
cauliflower, browned butter (L),
crudit  and herbs




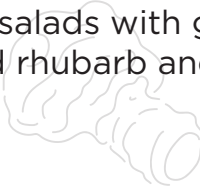
Roast beef with green mayonnaise
(Æ), crispy onions (G) and herbs

Confit chicken with pesto (G - L),
baked zucchini and almonds (N)



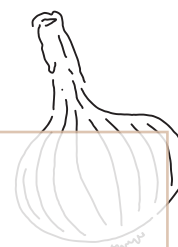
SALADS

Salad with fennel crudit , grilled
pineapple and chervil (*vegan*)



Bitter salads with grilled asparagus,
pickled rhubarb and goat cheese (L)

VEGETARIAN DAY | THURSDAY 12/5-2022



WARM DISH

Vegetarian lasagna (G - L) with roots, beluga lentils and Danish organic cheeses (L)



COLD CUTS

Sausage salad (S - L - Æ) with pickled cabbage, apple crudité and herbs

Beetroot tartare with horseradish cream (L), roasted buckwheat (G) and cress

Pork rilette (S) with lingonberries and crispy chips

SALADS

Gem salad with fried potatoes and fresh herbs (*vegan*)

Salad of the day



WEEKLY SWEET

'Hveder' (G - L - Æ) with butter (L)

