

MONDAY 16/5-2022



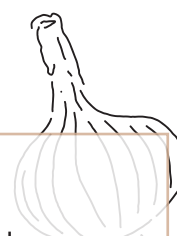
### WARM DISH

Chicken in red curry with red pepper, bamboo shoots, Thai basil and basmati rice



### VEGETARIAN

Quorn in red curry with red pepper, bamboo shoots, Thai basil and basmati rice  
(vegan)



### COLD CUTS

Long-roasted coffee-marinated roast beef with tarragon mayonnaise (Æ), chips and herbs

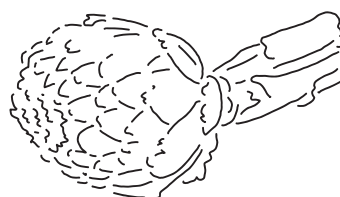
Cauliflower cakes (G - Æ) with fennel remoulade (Æ), fennel crudité and herbs

Lima bean purée with paprika fried onions, crispy rosemary and thyme  
(vegan)

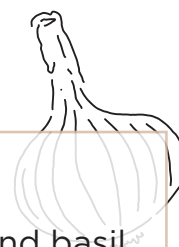
### SALADS

Salad with beans, spring onions, rye croutons (G) and honey vinaigrette  
(vegan)

Coarse salad with melon, pepper vinaigrette and crispy kernels  
(vegan)



### VEGETARIAN DAY | TUESDAY 17/5-2022



#### WARM DISH

Pasta (G) with tomato sauce, grilled eggplant, salted ricotta (L) and basil



#### COLD CUTS

Fish cakes (G - Æ) with pickled vegetables, dill mayonnaise (Æ), deep-fried seaweed and herbs

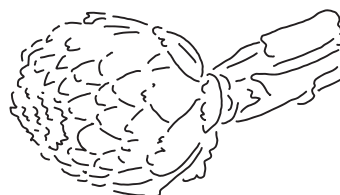
Baba Ganoush with olive oil, roasted kernels and herbal salad (vegan)

Roasted turkey with Asian spices, raw marinated Hokkaido and kale

#### SALADS

Small salads with fresh herbs, pomegranate and honey vinaigrette (vegan)

Greek salad with rucola, artichokes, sun-dried tomatoes and feta (L)



WEDNESDAY 18/5-2022



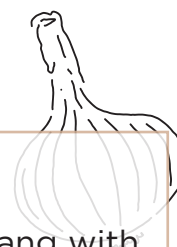
### WARM DISH

Pork (S) in Korean Gochujang with fried rice, vegetables and kimchi



### VEGETARIAN

Tempeh in Korean Gochujang with fried Rice, vegetables and kimchi (vegan)



### COLD CUTS

Chicken terrine (G - Æ) with parsley mayonnaise (Æ), pickled parsley root, chips and herbs

Fried carrots with purée, parsnip crudité, pickled celery, palm cabbage chips and herbs (vegan)

Egg salad (L - Æ) with fennel crudité and herb salad



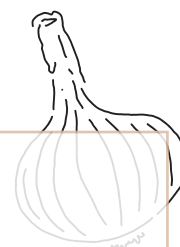
### SALADS

Gem salad with grilled savoy cabbage, peas and root vegetable crudité (vegan)

Couscous (G) with dried apricots, pickled red onions and fresh mint (vegan)



### VEGETARIAN DAY | THURSDAY 19/5-2022



#### WARM DISH

Vegetarian pie (G - L - Æ) with leek, spinach, potatoes, Danish organic cheeses (L) and herbal dressing (L)

*We'll prepare 1 piece of pie per person*

#### COLD CUTS

Potato pancakes (Æ) with smoked cheese (L), lovage mayonnaise (Æ), pickled gooseberries and herbs

Brie (L) with pickled pears, roasted kernels and herbs

Meatballs (S - G - L) with mustard mayonnaise (Æ), marinated scallions, kale chips and herbs

#### SALADS

Bitter salads with fennel crudité, salt-baked celery and fresh basil (vegan)

Potato salad with fresh asparagus, dill, lemon zest, lemon oil and grated parmesan (L)

**WEEKLY SWEET**  
Danish rum truffles  
(G - L - Æ)

FRIDAY 20/5-2022



### WARM DISH

Build-your-own sandwich (G) with pulled pork (S), chili mayonnaise (Æ) and coleslaw (L - Æ)

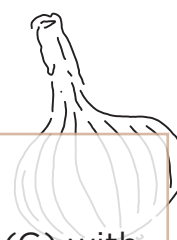
*We'll prepare 1 sandwich per person*



### VEGETARIAN

Build-your-own sandwich (G) with pulled mushrooms, chili mayonnaise (Æ) and coleslaw

*We'll prepare 1 sandwich per person*



### COLD CUTS

Carrot purée (L) with crudité, pickled carrots and herbs

Beef tartare with mustard, chive mayonnaise (Æ), tarragon and potato chips

Frittata (Æ) with tomato mayonnaise (Æ), fennel crudité and herbs

### SALADS

Kale salad with beluga lentils, celery and baked cherry tomatoes (vegan)

Salad of the day

