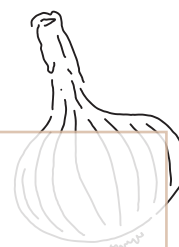


### VEGETARIAN DAY | MONDAY 23/5-2022



#### WARM DISH

Potato curry (L) with sweet potatoes, cilantro and rice



#### COLD CUTS

Pork rilette (S) with chili mayonnaise (Æ), pickled cabbage, carrot crudité and herbs

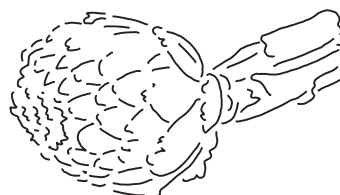
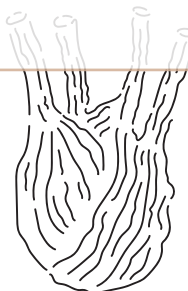
Hummus (L) with curry roasted chickpeas, red curry oil and herbs

Grilled chicken with mushroom mayonnaise (Æ), pickled mushrooms, kale chips and herbs

#### SALADS

Coarse salads with baked root vegetables and lovage (vegan)

Spicy sour-sweet-noodle salad (G) with scallions, edamame beans and peanuts (N) (vegan)



TUESDAY 24/5-2022



### WARM DISH

Tartlets (G) with chicken in creamy sauce (L) and with asparagus, peas and crispy chicken skin

*We've prepared 2 tartlets per person*



### VEGETARIAN

Tartlets (G) with white beans in creamy sauce (L) and with asparagus, peas and crispy buckwheat (G)

*We've prepared 2 tartlets per person*

### COLD CUTS

Land pâté (S - G - L - Æ) with nuts (N), lingonberries and parsley

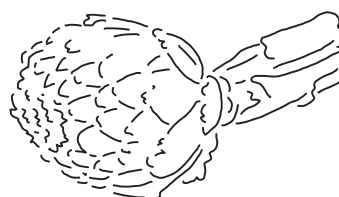
Summer salad (L - Æ) with cucumber, smoked cheese (L) and rye crumbs (G)

Tatar with capers, shallots, blackberry coulis, radish crudité and tarragon

### SALADS

'Råkost' of carrots with lemon, raisins and parsley (vegan)

Small salads with fresh herbs, crispy kernels (G), grated cheese (L) and licorice vinaigrette



### WEDNESDAY /XX-XXXX



#### WARM DISH

Brandade (L) with potato, cod, plaice and herb crust (G)



#### VEGETARIAN

Cauliflower gratin with organic Danish cheeses (L) and herb crust (G)



#### COLD CUTS

Ham (S) with lovage tapenade (G), pickled green cauliflower and herbs

Cottage cheese (L) with dried tomatoes, tomato powder and crispy cottage cheese (L)

Zucchini with citrus marinade, lemon zest and herbs (vegan)



#### SALADS

Coarse salads with grilled endive, radicchio, apples and vinaigrette (vegan)

Salads with broccoli crudité, bean sprouts and deep-fried capers (vegan)



#### WEEKLY SWEET

Squash Cake (G - L - Æ)

FRIDAY 27/5-2022



### WARM DISH

Boller i karry' (S - G - L - Æ) with salted cabbage, roasted coconut and rice

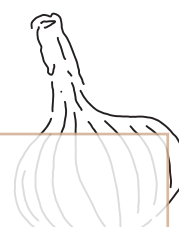
*We've prepared 3 meatballs per person*



### VEGETARIAN

Vegetarian 'boller i karry' (G - L - Æ) with roasted coconut and rice

*We've prepared 2 vegetarian buns per person*



### COLD CUTS

Pork (S) with Mediterranean herbs, red wine reduction, herbal mayonnaise (Æ) and pickled mushrooms

Potatoes with peas, elderflower marinade, lovage mayonnaise (Æ) and herbs

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

### SALADS

Coarse salad with grapefruit, grapes and soy roasted kernels (vegan)

Salad of the day

