

MONDAY 20/6-2022



WARM DISH

Chicken in red curry with bell pepper, bamboo shoots and rice



VEGETARIAN

Pumpkin in red curry with bell pepper, bamboo shoots and rice
(Vegan)



COLD CUTS

Turkey marinated in curry with apricot chutney

Ham (S) with chervil mayonnaise (Æ), crispy rosemary and herbs

Mushroom terrine (G - Æ) with pickled mushrooms, roasted kernels and herbs

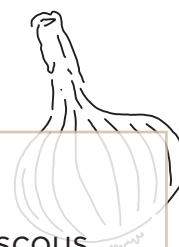


SALADS

Scallions with chili marinade, raisins and roasted coconut flakes
(vegan)

Small salads with cauliflower rice, scallions and tahin dressing
(vegan)

TUESDAY 21/6-2022



WARM DISH

Ratatouille with eggplant, squash, bell pepper, tomato and couscous
(*vegan*)



COLD CUTS

Red wine marinated pork neck (S)
with pickled onions, mustard
dressing (L - Æ) and herbs

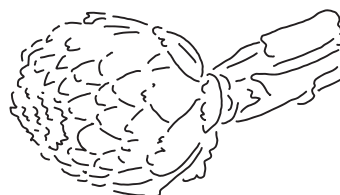
Grilled pepper with dried olive,
lemon oil and parsley (*vegan*)

Pea puree with Herbes de Provence,
raw marinated peas and pea shoots
(*vegan*)

SALADS

Salads Coarse salads with wheat
kernels (G), baked roots and
roasted kernels (*vegan*)

Broccoli salad with mint,
cranberries and herbs (*vegan*)



WEDNESDAY 22/6-2022



WARM DISH

Danish meatballs (S - G - L - Æ) with gravy (L), cucumber salad and potatoes

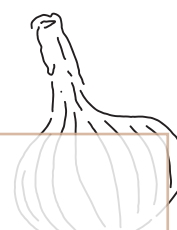
We've prepared 2 meatballs per person



VEGETARIAN

Mushroom cakes (G - Æ) with gravy (L), cucumber salad and potatoes

We've prepared 2 mushroom per person



COLD CUTS

Rullepølse' (S) with 'sky', onions and herb salad

Variation of parsnips with crispy chips and herbs
(vegan)

Egg salad (L) with roasted buckwheat (G) and cress

SALADS

Tabouleh (G) with bell peppers, peas, salted cucumbers and fresh herbs
(vegan)

Small salads with fresh herbs, roasted sesame seeds and grated cheese (L)



THURSDAY 23/6-2022

WARM DISH

Fish paella with shrimp, baked tomatoes and Mediterranean herbs

VEGETARIAN

Vegetable paella, baked tomatoes and Mediterranean herbs (vegan)

COLD CUTS

Grilled aubergines with tahin dressing, roasted sesame and coriander (vegan)

Potatoes with smoked cheese (L), lovage mayonnaise (Æ), bacon (S) and herbs

Rose-fried beef with cauliflower puree, tarragon vinaigrette and grilled vegetables

SALADS

Salads Coarse salads with beans, salted lemon and egg

Kale with sweet potatoes, raw red onion, fried corn and tahin dressing (vegan)

WEEKLY SWEET

Lemon fromage (L - Æ)

FRIDAY 24/6-2022



WARM DISH

'Bøfsandwich' (G) with onion sauce, ketchup and pickled beets

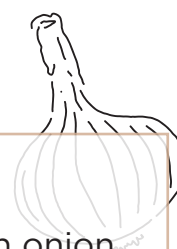
We've prepared 1 sandwich per person



VEGETARIAN

Quorn sandwich (G) with onion sauce, ketchup and pickled beets (vegan)

We've prepared 1 sandwich per person



COLD CUTS

Ham (S) with Italian salad (L) and herbs

Polenta with fried corn, parmesan chips (L) and herbs

Baked scallions with mustard dressing, marinated cabbage and kale chips (vegan)

SALADS

Pasta salad (G) with tomato salsa and mozzarella (L)

Salad of the day

