

MONDAY 27/6-2022



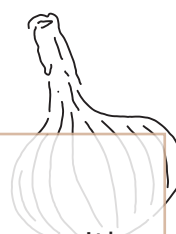
WARM DISH

Pork in Korean Kimchi Jjigae with seasonal greens and rice



VEGETARIAN

Tofu in Korean Kimchi Jjigae with seasonal greens and rice (vegan)



COLD CUTS

Devils egg with chili mayonnaise (Æ), pickled ginger, spring onions and crudité

Hummus with coriander oil and herb salad (vegan)

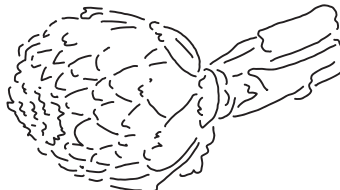
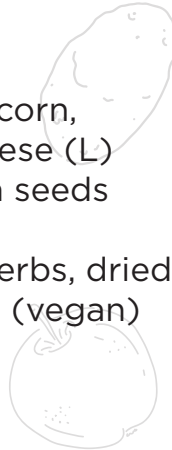
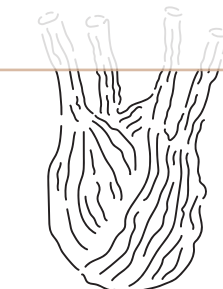
Chicken marinated in Asian spices with pickled Daikons and crispy chips



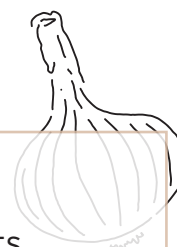
SALADS

Red cabbage with corn, edamame beans, cheese (L) and roasted pumpkin seeds

Small salads with fresh herbs, dried quinoa and cranberries (vegan)



TUESDAY 28/6-2022



WARM DISH

Green pasta (G) with pesto (L), asparagus, peas and sprouts



COLD CUTS

Fried pork (S) with parsley mayonnaise (Æ), pickled parsley, crudité and herbs

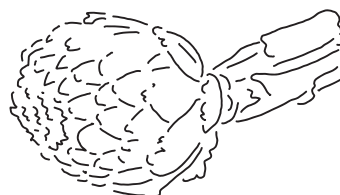
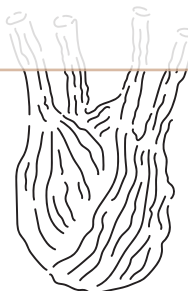
Lima bean purée with paprika fried onions, roasted kernels and thyme (vegan)

Salami (S) with arugula and olive tapenade (G - L)

SALADS

Coarse salads with fried mushrooms, fresh herbs and pickled coriander seeds (vegan)

Bitter salads with plums and grated parmesan (L)



WEDNESDAY 29/6-2022



WARM DISH

Fish in spicy tomato with Moroccan couscous pilaf (G)



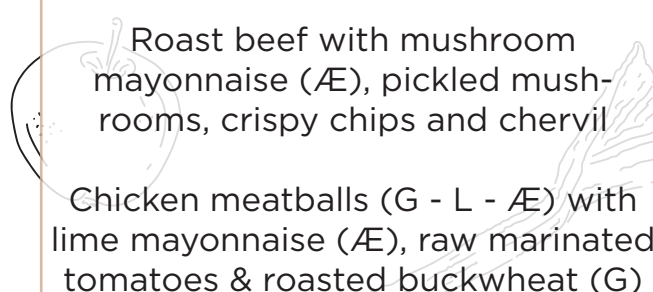
VEGETARIAN

Grilled squash in spicy tomato with Moroccan couscous pilaf (G)
(vegan)



COLD CUTS

Cauliflower couscous with roasted kernels, hazelnut mayonnaise (N - Æ) and herbs



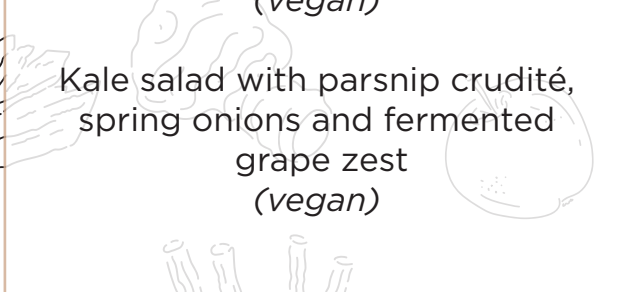
Roast beef with mushroom mayonnaise (Æ), pickled mushrooms, crispy chips and chervil

Chicken meatballs (G - L - Æ) with lime mayonnaise (Æ), raw marinated tomatoes & roasted buckwheat (G)



SALADS

Chickpea salad with baked roots, hot spices, pickled red onions and parsley
(vegan)



Kale salad with parsnip crudité, spring onions and fermented grape zest
(vegan)

THURSDAY 30/6-2022



WARM DISH

Beef ball tip with bearnaise creme (Æ), root vegetable crudité and fried potatoes



VEGETARIAN

Mushroom and bean "steak" with bearnaise creme (Æ), root vegetable crudité and fried potatoes

We've prepared 2 "steaks" per person



COLD CUTS

Tartar with sour cream (L), tarragon, tomato, red onions, roasted shallots and herbs

Chicken salad (L - Æ) with gem salad, apples, pickled celeriac, chives and cress

Grilled carrots with chervil vinaigrette, crudité and herb salad (vegan)



SALADS

Coarse salad with fried potatoes, chives, radishes and roasted kernels (G) (vegan)

Salad of the day



WEEKLY SWEET

Rhubarb muffin (G - L - Æ)