

MONDAY

WARM DISH

Chicken curry with cabbage,
coconut and rice

VEGETARIAN

Squash and cauliflower curry with cabbage,
coconut and rice
(*vegan*)

COLD CUTS

Turkey rilette with pickles,
cabbage chips and
herb salad

Lentil purée with herbal oil,
pickled yellow peas and
roasted kernels (*vegan*)

Roast beef with tarragon
mayonnaise (Æ), pickled
mushrooms and herbs

SALADS

Noodle Salad (G) with
pak choi, chili, sprouts,
herbs and peanuts (N)
(*vegan*)

Salad of the day



TUESDAY

WARM DISH

“Biksemad” (S - L - G) with potatoes,
onions, chives and pickled beets

VEGETARIAN

Vegetarian “biksemad” (L - G) with tempeh,
potatoes, onions, chives and pickled beets

COLD CUTS

Beef brisket with horseradish
cream (L), chips and herbs

Potato pancakes (Æ) with
spinach and lovage purée,
pickled red onions and
potato chips

Sausage salad (L - Æ) with
capers, parsley, roasted
kernels and herb salad

SALADS

Cabbage salad with
black beans, apples
and walnuts (N)
(vegan)

Salad of the day



WEDNESDAY

WARM DISH

Pasta Arrabiata (G) with basil,
chili and parmesan (L)

COLD CUTS

Chicken terrine (L - Æ) with
chipotle mayonnaise (Æ), raw
marinated cabbage and
cottage cheese crisp (L)

Baked yellow beets with
herbal salsa, fresh cheese
cream (L), beet crudité and
roasted sesame seeds

Kohlrabi with dill and
cream dressing (L), crudité
and herbs

SALADS

Coarse salad with
fried sweet potatoes,
cayenne pepper and
grated cheese (L)

Salad of the day



THURSDAY

WARM DISH

Beef stroganoff with parsley, carrots and
mashed potatoes (L)

VEGETARIAN

Mushroom stroganoff with parsley, carrots and
mashed potatoes (L)

COLD CUTS

Salt-baked celeriac with
kohlrabi cream (L),
lingonberries, Daikon
crudit  and herbs

Hummus with herbal oil,
roasted chickpeas and
herb salad (vegan)

Salami (S) with tapenade
(G - L) and small salads

SALADS

Couscous (G) with smoked
paprika, celeriac, beluga
lentils and fresh herbs
(vegan)

Salad of the day

SWEET

Chocolate fudge
with Hazelnuts (N)



FRIDAY

WARM DISH

Build-your-own sandwich (G) with pulled pork (S), mushroom mayonnaise (Æ), pickled red onions and crispy buckwheat (G)

We've prepared 1 sandwich per person

VEGETARIAN

Build-your-own sandwich (G) with eggplant, mushroom mayonnaise (Æ), pickled red onions and crispy buckwheat (G)

We've prepared 1 sandwich per person

COLD CUTS

Cauliflower purée (L) with pickled cauliflower, browned butter (L), roasted hazelnuts (N) and herbs

Chicken salad (L - Æ) with celeriac, apples, celery, crispy chicken skin and cress

Fennel salami (S) with pesto (L - G) and herbal salad

SALADS

Root vegetable salad with fresh herbs and pepper vinaigrette (vegan)

Salad of the day

