

MONDAY

WARM DISH

Roast beef with carrots, celery
and mashed potatoes (L)

VEGETARIAN

Mushroom terrine (G - Æ) with carrots,
celery and mashed potatoes (L)

COLD CUTS

Pork (S) with prunes,
mustard cream and herbs

Baked yellow beets with
sunflower hummus, roasted
sunflower seeds and sprouts
(*vegan*)

Grilled pickles with fresh
cheese cream (L) and
small salads

SALADS

Kale salad with beans,
pumpkin crudité and roasted
pumpkin seeds
(*vegan*)

Salad of the day



TUESDAY

WARM DISH

Aloo Gobi with cauliflower, mint dressing (L),
coriander, peanuts (N) and rice

COLD CUTS

Pork (S) with wasabi
mayonnaise (Æ), pickled
pearl onions and herbs

Carrot purée with chili-fried
carrots, crudité and herbs
(*vegan*)

Potatoes with coriander
mayonnaise (Æ), pickled
Daikon and sprouts

SALADS

Noodle salad (G) in
sweet and sour sauce with
corn, edamame beans,
pak choi and chili
(*vegan*)

Salad of the day



WEDNESDAY

WARM DISH

Hot wings in BBQ sauce with fried root vegetables, celery and blue cheese cream (L)

VEGETARIAN

Fried eggplant in BBQ sauce with fried root vegetables, celery and blue cheese cream (L)

COLD CUTS

Salmon rillette (G - L - Æ)
with dill, rye crumbs (G)
and herbs

Ham (S) with chive
mayonnaise (Æ), pickled
pearl onions and herbs

Mushroom terrine (G) with
pickled mushrooms, tarragon,
and buckwheat (G) (*vegan*)

SALADS

“Råkost” with cranberries,
parsley and spicy lemon juice
(*vegan*)

Salad of the day



THURSDAY

WARM DISH

Greek fish dish with feta (L), olives, red onions, parsley and potatoes

VEGETARIAN

Fried cauliflower with feta (L), olives, red onions, parsley and potatoes

COLD CUTS

Cauliflower terrine (G - L - Æ)
with crispy sage, hazelnut
mayonnaise (N - Æ) and
cauliflower crudité

Medium roasted beef with
mushroom mayonnaise (Æ),
Jerusalem artichoke chips,
mushroom dust and herbs

Eggs with pickled fennel, fennel
crudité, dill mayonnaise (Æ),
buckwheat (G) and herbs

SALADS

Cabbage salad with
grilled savoy cabbage,
juniper fried onions
and beetroot crudité
(vegan)

Salad of the day

SWEET

Danish rum truffles
(L - G - N - Æ)



FRIDAY

WARM DISH

Hot dog of Duroc pork (S - G) with mushroom mayonnaise (Æ), pickled onions and Jerusalem artichoke chips

We've prepared 1 hot dog per person

VEGETARIAN

Vegetarian hot dog (G) with Adam Aamanns red wine braised carrots, mushroom mayonnaise (Æ), pickled onions and Jerusalem artichoke chips

COLD CUTS

Salami (S) with remoulade (Æ), crispy onions (G) and cress

Tuna salad (L - Æ) with capers, marinated corn and herbs

Beetroot tartare with apples, herb mayonnaise (Æ), chips and herbs

SALADS

Pasta salad (G) with tomato relish, grilled endivine, olives and fresh basil
(*vegan*)

Salad of the day

