

MONDAY

WARM DISH

Braised pork (S) with root vegetable mash (L) and gremolata of parsley, horseradish and lemon zest

VEGETARIAN

Cannelloni (G) in tomato sauce with root vegetables, parsley, horseradish and lemon zest
(*vegan*)

COLD CUTS

Turkey with lemon mayonnaise (Æ), onions, Jerusalem artichoke crudité and herbs

Pâté (S - G - L - Æ) with bacon and mushroom crumble (S), pickled beets and herbs

Lentil purée with mint oil, pickled split pea and small salads (*vegan*)

SALADS

Cabbage salad with baked onions, fresh herbs and crispy nuts (N)
(*vegan*)

Salad of the day



TUESDAY

WARM DISH

Bean cassoulet with white beans,
celeriac, carrots, parsley and thyme
(vegan)

COLD CUTS

Land pâté (S - G - L - Æ)
with hazelnuts (N),
parsley mayonnaise (Æ),
lingonberries and herb salad

Brussels sprout purée with
pomelo, marinated purple
wheat (G) and herbs
(vegan)

Fish salad (L - Æ) with
deep-fried buckwheat,
lemon zest and dill

SALADS

Potatoes in green
pesto (G - L) with fresh
herbs and parmesan (L)

Salad of the day



WEDNESDAY

WARM DISH

Veal breast in creamy horseradish sauce (L) with baked onions, root vegetables and potatoes

VEGETARIAN

Vegetable fricassee (L) with potatoes, herbs, spring onions and parsley

COLD CUTS

Hummus of yellow peas with parsley oil, roasted sunflower seeds and parsley salad
(*vegan*)

Ham salad (S - L - Æ) with chives, cornichons and herbs

Salt-baked kohlrabi with chervil mayonnaise (Æ), deep-fried leeks, leek ash and herbs

SALADS

Beetroot salad with a variation of beets with coarse mustard, shallots, olive oil, horseradish, apples, capers and parsley
(*vegan*)

Baby salads with mustard and honey vinaigrette
(*vegan*)

ADAM'S DAY

Adam Aamann payed us a visit in the kitchen and he put together a special menu for the day.
Bon appetite!

THURSDAY

WARM DISH

Turkey in pumpkin sauce with a variation of pumpkin and with chili, chervil and rice

VEGETARIAN

Grilled squash in pumpkin sauce with a variation of pumpkin and with chili, chervil and rice
(vegan)

COLD CUTS

Carrot tartare with chive mayonnaise (Æ), pickled parsley root, smoked almonds (N) and herbs

Pastrami with mustard cream (L - Æ) and herbs

Bean purée with Piment d'Espelette, olive oil and herb
(vegan)

SALADS

“Råkost” with lemon, cranberry and parsley
(vegan)

Salad of the day

SWEET

Cookies with chocolate (G - L)



FRIDAY

WARM DISH

Build-your-own burger (G) with beef, smoked chili mayonnaise (Æ), pickled onions and lettuce

We've prepared 1 burger per person

VEGETARIAN

Build-your-own burger (G) with beetroot steak (G - Æ), smoked chili mayonnaise (Æ), pickled onions and salad

We've prepared 1 burger per person

COLD CUTS

Grilled cabbage with sauerkraut purée, apples, Dukkah (N) and herbs (vegan)

Baked parsley roots with parsley and coriander salsa, parsley chips and fresh cilantro (vegan)

Turkey cakes (G - L - Æ) with Hokkaido purée, crudité and herbs

SALADS

Pasta salad (G) with tomato relish, basil, olives and mozzarella (L)

Salad of the day

