

MONDAY

WARM DISH

Chicken in tomato sauce with pasta (G),
parmesan cheese (L) and basil

VEGETARIAN

Celery and fennel in tomato sauce with pasta (G),
parmesan cheese (L) and basil

COLD CUTS

Cauliflower purée (L) with
parsley oil, pickled cauliflower,
crudité, and herbs

Ham (S) with mustard
mayonnaise (Æ), raw
marinated Brussels sprouts,
cheese flakes (L) and herbs

Tuna salad (L - Æ)
with seasoned corn,
lemon zest and dill

SALADS

Kale with potatoes, spring oni-
ons and tarragon
(vegan)

Salad of the day



TUESDAY

VEGETARIAN

Aloo Gobi with potatoes, cauliflower, coriander, peanuts (N), spring onions and sesame oil
(*vegan*)

COLD CUTS

Omelet with fennel mayonnaise (Æ), pickled Daikon's, kale crudité and herbs bell pepper with sherry vinegar reduction, gremolata, and herbs
(*vegan*)

Long cooked and marinated beef with chive mayonnaise (Æ), fried apples, bacon crumble (S) and herbs

SALADS

Variation of broccoli with marinated raisins and cheese (L)

Salad of the day



WEDNESDAY

WARM DISH

Pork (S) in sticky sauce with chili fried vegetables, celery, and rice

VEGETARIAN

Quorn and broccoli in sticky sauce with chili fried vegetables, celery, and rice
(*vegan*)

COLD CUTS

Mushroom salad (L - Æ) with pickled mushrooms, celery crudité, mushroom dust and herbs

Charcuterie with pesto (G - L), cheese crumble (L) and baby salads

Potato pancakes (Æ) with marinated apples and Jerusalem artichokes, smoked cheese cream (L), lovage dust and cress

SALADS

Cabbage salad with baked red onions, beets, fresh herbs, and apples
(*vegan*)

Salad of the day



THURSDAY

WARM DISH

Fish lasagna (G - L) with crab, spinach,
bechamel (L) and cheese (L)

VEGETARIAN

Vegetable lasagna (G - L) with spinach,
celery, bechamel (L) and cheese (L)

COLD CUTS

Marinated yellow beets with
sunflower hummus, chive oil,
roasted kernels and herbs
(*vegan*)

Fried pork (S) with
Dijonnaise, raw marinated
plums, bacon crumble (S)
and chervil

Wiener salad (S - L - Æ) with
potatoes, chives, radish crudité

SALADS

Tabouleh with celery,
root vegetables, apricots,
parsley, and hot spices
(*vegan*)

Salad of the day

SØDT

Banana cake
(G - L - Æ)



SMØRREBRØD 2 PCS. PER PERSON

Tartar with pickled beets, chervil mayonnaise (Æ), crispy potatoes and herbs

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

Cauliflower terrine with truffle mayonnaise (Æ), pickled cauliflower and roasted hazelnuts (N)

Vegetarian

Cauliflower terrine with truffle mayonnaise (Æ), pickled cauliflower and roasted hazelnuts (N)

Carrot tartar with parsley mayonnaise (Æ), pickled carrots, crudité, and herbs

OST

2 kinds of cheese (L) with rye flakes (G) and compote

SALAT

Bean salad with baked Jerusalem artichokes, parsley, and croutons (G)
(*vegan*)

