

MONDAY

WARM DISH

Cassoulet with pork, beans, caramelized onions, thyme, celery (S), crudité, and parsley

VEGETARIAN

Cassoulet with beans, caramelized onions, thyme, celery (S), crudité, and parsley
(vegan)

COLD CUTS

Pâté of pork (G - L - Æ)
with hazelnuts (N),
lingonberries, and
chervil mayonnaise (Æ)

Salt-baked Kohlrabi
with lemon mayonnaise (Æ),
marinated Daikon, and herbs

Potatoes in
mustard vinaigrette (SP)
with grilled and
pickled cucumbers

SALADS

Potato salad with rosemary
and goat cheese (L)

Salad of the day
with herb oil



TUESDAY

WARM DISH

Dahl with chickpeas, red lentils,
carrots, raita (L), and rice

COLD CUTS

Chicken meatballs (G - Æ)
with chili mayonnaise (Æ),
Kohlrabi crudité,
crispy chips, and herbs

Roasted pork with
parsley purée, plum compote,
spring onions, and
roasted sesame seeds (SE)

Egg salad (L - Æ) with
onion rings, roasted kernels,
fennel crudité, and herbs

SALADS

Marinated white cabbage
with peas and mint
(*vegan*)

Salad of the day



WEDNESDAY

WARM DISH

Chicken Danois with gravy (L), rhubarb chutney, pickled cucumbers, and potatoes

VEGETARIAN

Broccoli and celery (S) with gravy (L), rhubarb chutney, pickled cucumbers, and potatoes

COLD CUTS

Pork liver pâté (G - L - Æ)
with beets and bacon crumble

Beet tartare with browned
butter emulsion (L - Æ),
beet crudité, and chervil

Grilled cauliflower
with marinated tomatoes,
tarragon mayonnaise (Æ),
crudité, and sprouts

SALADS

Kale with glazed apples,
roasted mushrooms,
and crispy kernels
(*vegan*)

Salad of the day

THURSDAY

WARM DISH

Mac and cheese (G - L) with bacon, thyme, rosemary, and cheese (L)

VEGETARIAN

Mac and cheese (G - L) with smoked kernels, thyme, rosemary, and cheese (L)

COLD CUTS

Beef pastrami with mustard dressing (SP), pickled onions, and herbs

Corn purée (L) with black corn, chili oil, and herbs

Turkey salad (L - Æ) with pickled piment, smoked carrots, and herbs

SALADS

Variation of fennel with semi-dried cherry tomatoes, fried corn, and fresh basil
(*vegan*)

Salad of the day

SWEET

Lemon mousse
(L - Æ)
with crumble
(G - N)



FRIDAY

WARM DISH

Build-your-own hotdog (G) with pork, mushroom mayonnaise (Æ), pickled red onions, and crispy onions (G)

We've prepared 1 hotdog per person

VEGETARIAN

Build-your-own burger (G) with bean and mushroom patties, mushroom mayonnaise (Æ), pickled red onions, and crispy onions (G)

We've prepared 1 burger per person

COLD CUTS

Chicken salad (L - Æ) with carrots, tarragon, crispy buckwheat (G), and herbs

Mushroom salad with fermented cabbage, herb oil, and herbs
(vegan)

Baked beets with sunflower hummus, sesame dressing (SE), and sprouts
(vegan)

SALADS

Salad with iceberg lettuce, Chinese cabbage, tomatoes, cucumbers, and chives
(vegan)

Salad of the day