

MONDAY

WARM DISH

Goulash with pork, beef,
grilled bell pepper, and mashed potatoes (L)

VEGETARIAN

Braised Butternut Squash with tomato sauce,
grilled bell pepper, and mashed potatoes (L)
(vegetarian)

COLD CUTS

Celeriac purée (S - L)
with pickled celery (S),
roasted nuts (N), and herbs
(vegetarian)

Eggs (Æ) with
tuna mousse (F - Æ),
fennel crudité, and
rye crumbs (G)

Chicken sticks
marinated in Pinchito powder
with glaze and pickled pepper

SALADS

Coleslaw with
sautéed mushrooms,
lovage, lingonberries,
and vinaigrette
(vegan)

Salad of the day



TUESDAY

WARM DISH

Pasta Alfredo (G) with cream (L), pepper, butter (L), parmesan (L), parsley, and thyme
(vegetarian)

COLD CUTS

Slow-roasted pork with parsley mayonnaise (Æ), pickled onions, and crispy onions (G)

Fish salad (F - L - Æ) with lemon zest, dill, fried capers, and herbs

Parsnip purée (L - Æ) with herb oil, crudité, and herb salad
(vegetarian)

SALADS

Romaine salad with semi-dried tomatoes, parsnip, chives, and croutons (G)
(vegan)

Salad of the day



WEDNESDAY

WARM DISH

Pork meatballs (G - L - Æ)
with potato salad (L - Æ - SP), dill, and chives
We've prepared 3 meatballs per person

VEGETARIAN

Lentil patties
with potato salad (L - Æ - SP), dill, and chives
(*vegetarian*)
We've prepared 2 patties per person

COLD CUTS

Chicken terrine (L - Æ) with
mushroom mayonnaise (Æ),
pickled celery (S),
little gem lettuce, and cress

Cauliflower purée (L) with
fried cauliflower, crudité,
parsley oil, and herbs
(*vegetarian*)

Braised leeks
with balsamic reduction,
crudité, and herb salad
(*vegan*)

SALADS

Course salad with
grilled goat cheese (L),
pickled pears, fresh herbs,
and smoked kernels (G)
(*vegetarian*)

Salad of the day

SWEET

Tiramisu
(L - Æ - G)

AAMANN
FROKOSTORDNING



THURSDAY

WARM DISH

Ossobuco with creamy polenta (L) and gremolata of parsley, horseradish, and lemon zest

VEGETARIAN

Creamy polenta (L) with pickled mushrooms and gremolata of parsley, horseradish, and lemon zest
(vegetarian)

COLD CUTS

Pork salami with artichoke tapenade (G - L) and small salads

Grilled zucchini with parsley vinaigrette, crudité, and herbs
(vegan)

Long-baked tomatoes with lemon mayonnaise (Æ), roasted buckwheat (G), tomato powder, and herbs
(vegetarian)

SALADS

Coarse bulgur (G) with fried corn, marinated peas, baked celeriac (S), and parsley
(vegetarian)

Salad of the day with creme fraiche dressing (L)

ITALIAN MENU

(G)Gluten (L)Lactose (Æ)Egg (SY)Soya (S)Celery (N)Nuts (JN)Peanuts (F)Fish (K)Crustaceans
(B)Mollusks (SP)Mustard (SE)Sesame (SS)Sulfur dioxide and sulfites (LU)Lupine

For more info about allergens, contact us at 20805200 | We reserve the right to make changes in the menu

FRIDAY

WARM DISH

Pulled pork sandwich (G) with chili mayonnaise (Æ - SP), coleslaw (L - Æ - SP), and pickled lettuce onions

We've prepared 1 sandwich per person

VEGETARIAN

Pulled eggplant sandwich (G) with chili mayonnaise (Æ - SP), coleslaw (L - Æ - SP), and pickled lettuce onions
(vegetarian)

We've prepared 1 sandwich per person

COLD CUTS

Roasted turkey with spicy mayonnaise (Æ), pickled eggplants, crispy chicken skin, and herbs

Pea purée with raw-marinated peas, mint oil, and herbs
(vegan)

Baked pointed cabbage with mustard dressing (L - Æ - SP), crudité, and herb salad
(vegetarian)

SALADS

Kale salad with Violetta potatoes, fresh herbs, and smoked almonds (N)
(vegan)

Salad of the day