

MONDAY

WARM DISH

“Boller i karry” (G - L - Æ)
with crispy cabbage, coconut flakes, and rice

VEGETARIAN

Squash and cauliflower in curry (L)
with crispy cabbage, coconut flakes, and rice
(*vegetarian*)

COLD CUTS

Marinated beef sirloin with
chervil mayonnaise (Æ),
roasted tomatoes,
crispy onions (G),
and tomato powder

Hummus made from
split peas with
ginger and lemongrass oil,
raw marinated apples,
and herbs
(*vegan*)

Broccoli tartare with
lingonberries, crispy potato,
and herb salad
(*vegan*)

SALADS

Bean salad (SY)
with haricots verts,
salt-baked celery (S),
sesame (SE), and fresh herbs
(*vegan*)

Salad of the day

TUESDAY

WARM DISH

Pasta Puttanesca (G) with olives,
capers, tomatoes, and parmesan (L)
(vegetarian)

COLD CUTS

Roast beef
with remoulade (Æ - S),
Jerusalem artichoke chips,
and herbs

Chicken terrine (L - G - Æ)
with lemon mayonnaise (Æ),
pickled mushrooms,
and crispy chicken skin

Potato tortilla (Æ)
with aioli (Æ),
pickled red onions, and herbs
(vegetarian)

SALADS

Mixed salad with radicchio,
grilled zucchini,
parsnip crudité, and basil
(vegan)

Salad of the day

WEDNESDAY

WARM DISH

Turkey in pumpkin sauce with a variety of pumpkins, chili, fried potatoes, and red onions

VEGETARIAN

Pumpkin terrine in pumpkin sauce with a variety of pumpkins, chili, fried potatoes, and red onions
(vegan)

COLD CUTS

Sausage salad (L - Æ)
with cornichons, onions,
and fried capers

Carrot purée (L)
with pickled parsley,
parsnip crudité, and herbs
(vegetarian)

Chicken liver mousse (L)
with port wine glaze,
crudité, and herbs

SALADS

Couscous (G)
with roasted roots (S),
celery, pickled raisins,
and fresh herbs
(vegetarian)

Salad of the day

THURSDAY

WARM DISH

Beef in coconut and kefir lime marinade with noodles (G),
fried vegetables (S), celery, sesame, and sprouts

VEGETARIAN

Eggplants in coconut and kefir lime marinade with noodles (G),
fried vegetables (S), celery, sesame, and sprouts
(*vegan*)

COLD CUTS

Baked Jerusalem artichoke
with cream cheese (L),
lime mayonnaise (Æ),
and chips
(*vegetarian*)

Lima bean purée with herb oil,
roasted kernels (G), and herbs
(*vegan*)

Fried pork
with Dijonnaise (SE - Æ),
baked apple purée, bacon
crumble, and herb salad

SALADS

White cabbage salad
with salted Daikon,
black beans, fresh herbs,
and pickled coriander seeds
(*vegan*)

Salad of the day

SWEET

Danish rum truffles
with nuts
and coconut
(L - Æ - G - N)

FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

Beef tartare with tomato coulis,
tarragon mayonnaise (Æ), chips, and herbs

Pork meatball (L - G - Æ) with coarse mustard mayonnaise (Æ - SP),
apple jelly, crispy apples, and frisée salad

Mushroom salad (L - Æ) with pickled mushrooms,
Jerusalem artichoke chips, mushroom dust, and herbs
(vegetarian)

Vegetarian

Mushroom salad (L - Æ) with pickled mushrooms,
Jerusalem artichoke chips, mushroom dust, and herbs
(vegetarian)

Baked tomato with basil mayonnaise (Æ),
buckwheat (G), crispy basil, and tomato dust
(vegetarian)

CHEESE

Two types of cheese (L)
with fruit compote
and rye crispbread (G)
(vegetarian)

SALAD

Mixed salad with kale,
roasted Brussels sprouts,
pickled pumpkin,
and roasted hazelnuts (N)
(vegan)