

# MONDAY

## WARM DISH

Pork meatloaf with bacon (G - L - Æ),  
gravy (L), lingonberries, and potatoes

## VEGETARIAN

Mushroom terrine with pickled mushrooms,  
gravy (L), lingonberries, and potatoes  
*(vegetarian)*

## COLD CUTS

Roasted broccoli  
with lemon mayonnaise (Æ),  
crudité, and roasted nuts (N)  
*(vegetarian)*

Beef roast with  
mustard dressing (L), baked  
tomatoes, and red onions

Cauliflower hummus (L)  
with herb oil,  
celery crudité (S),  
and herbs  
*(vegetarian)*

## SALADS

Cabbage salad  
with baked savoy cabbage,  
black beans, apples,  
and roasted walnuts (N)  
*(vegan)*

Salad of the day



# TUESDAY

## WARM DISH

Aloo Gobi with cauliflower, sweet potatoes, coconut milk, spring onions, chili, and rice  
(*vegan*)

## COLD CUTS

Pork fillet with lime mayonnaise (Æ), pickled ginger, and soy-roasted kernels (SY)

Roasted turkey with butternut squash purée (L), marinated roots, and herbs

Potatoes with garlic, ginger, roasted peanuts (N), and coriander  
(*vegan*)

## SALADS

Noodle salad (G) with Pak Choi, chili, Thai basil, coriander, sprouts, and peanuts (N)  
(*vegan*)

Salad of the day

# WEDNESDAY

## WARM DISH

“Biksemad” of pork and beef  
with potatoes, onions, ketchup, and pickled beets

## VEGETARIAN

“Biksemad” of mushrooms and tempeh (LU)  
with potatoes, onions, ketchup, and pickled beets  
(*vegan*)

## COLD CUTS

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

Charcuterie of pork  
with pepper pesto (G - L),  
cornichons, and small greens

Baked beets  
with goat cheese (L), crudité,  
roasted walnuts (N), and herbs  
(*vegetarian*)

## SALADS

Root vegetable salad (S)  
with kale, roasted corn,  
fresh herbs, and  
pepper vinaigrette  
(*vegan*)

Salad of the day

# THURSDAY

## WARM DISH

Hotwings with BBQ sauce,  
blue cheese dressing (L), and roasted root vegetables

*We've prepared 3 hotwings per person*

## VEGETARIAN

Fried eggplants with BBQ sauce,  
blue cheese dressing (L), and fried potatoes  
*(vegetarian)*

## COLD CUTS

Vitello tonnato with  
roasted kernels and arugula

Callos terrine of pork with  
aioli (Æ), pickled vegetables,  
and bacon crumble

Carrot purée (L)  
with herb oil,  
crudité, and herbs  
*(vegetarian)*

## SALADS

Coarse couscous (G)  
with smoked paprika,  
baked celery root (S),  
beluga lentils, and fresh herbs  
*(vegan)*

Salad of the day

## SWEET

Lemon fromage  
with whipped cream  
(L - Æ)



# FRIDAY

## WARM DISH

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

*We've prepared 1 burger per person*

## VEGETARIAN

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

*We've prepared 1 burger per person*

## COLD CUTS

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

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

Turkey patties (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