

# MONDAY

## WARM DISH

“Boller i karry” (G - Æ - L) with chili,  
pointed cabbage, apples, and rice

## VEGETARIAN

Fried vegetables in curry with chili,  
pointed cabbage, apples, and rice  
(*vegan*)

## COLD CUTS

Roast beef with  
green remoulade (Æ - S - SP),  
crispy onions (G), and herbs

Baked parsnip with  
pumpkin and miso purée (SY),  
crudité, and fried capers  
(*vegan*)

Hummus with sesame oil,  
roasted sesame seeds,  
and herbs  
(*vegan*)

## SALADS

Bean salad with  
haricot verts, radicchio,  
fried mushrooms,  
and fresh herbs  
(*vegan*)

Salad of the day with herb oil

# TUESDAY

## WARM DISH

Beef rib and shank marinated in BBQ spices with chili, fried potatoes, and blue cheese cream (L)

## VEGETARIAN

Fried eggplant marinated in BBQ spices with chili, fried potatoes, and blue cheese cream (L)  
*(vegetarian)*

## COLD CUTS

Fried chicken with fried vegetable filling, celery (S), dressing (L), and crispy chicken skin

“Rullepølse” with “sky”, parsley mayonnaise (Æ), onion rings, and herb salad

Jerusalem artichoke purée (L) with roasted seeds and herbs  
*(vegetarian)*

## SALADS

Bulgur (G) with baked roots, dried tomatoes, horseradish, and fresh herbs  
*(vegan)*

Salad of the day

# WEDNESDAY

## WARM DISH

Pie (G - Æ - L) with mushrooms, leeks, broccoli, and organic cheese (L)  
*(vegetarian)*

*We've prepared 1 piece of pie per person*

## COLD CUTS

Pulled beef with chili mayonnaise (Æ), pickled carrots, and cabbage crudité

Devils eggs with soy mayonnaise (SY - Æ), pickled daikon, glass cabbage crudité, and herb salad  
*(vegetarian)*

Mushroom salad (L - Æ) with pickled mushrooms, roasted buckwheat (G), and herbs  
*(vegetarian)*

## SALADS

Cabbage salad with black beans, baked sweet potatoes, and roasted walnuts (N)  
*(vegan)*

Salad of the day

# THURSDAY

## WARM DISH

Chicken marinated in kefir lime with coconut milk, sprouts, carrots, parsley roots, chili, and noodles (G)

## VEGETARIAN

Squash and cauliflower marinated in kefir lime with coconut milk, sprouts, carrots, parsley roots, chili, and noodles (G)  
(*vegan*)

## COLD CUTS

Grilled pork with coarse mustard mayonnaise (SE - Æ - SP), pickled beets, bacon crumble, and herbs

Cauliflower patties (G - L - Æ) with fennel crudité, fennel remoulade (Æ - SP), roasted almonds (N), and tarragon  
(*vegetarian*)

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

## SALADS

Daikon and fennel with edamame beans, wild rice, roasted sesame seeds (SE), and mint  
(*vegan*)

Salad of the day

## SWEET

Cookies  
(L - G - N - Æ)

# FRIDAY

## WARM DISH

“Bøfsandwich” (G) with gravy (L), sautéed onions (L), remoulade (Æ - SP - S), and pickled cucumbers

*We've prepared 1 sandwich per person*

## VEGETARIAN

Sandwich (G) with fried celery (S) in gravy (L), sautéed onions (L), remoulade (Æ - SP - S), and pickled cucumbers  
(vegetarian)

*We've prepared 1 sandwich per person*

## COLD CUTS

Pork charcuterie with tapenade (G - L) and small greens

Pea purée with mint oil, marinated peas, and herb  
(vegan)

Tomato with basil mayonnaise (Æ), fried basil, tomato powder, and herbs  
(vegetarian)

## SALADS

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

Salad of the day