

MONDAY

WARM DISH

Braised pork in sauce with
fried root vegetables, red onions, and potatoes

VEGETARIAN

Braised fennel in tomato sauce with
fried root vegetables, red onions, and potatoes
(vegan)

COLD CUTS

Fried turkey with
lemon mayonnaise (Æ),
pickled vegetables,
and crispy chicken skin

Bean purée
with sprouts, chopped chives,
roasted nuts (N), and herbs
(vegan)

Herring with
dill mayonnaise (Æ),
red onion rings, pickled fennel,
roasted buckwheat, and dill

SALADS

Cabbage salad with radicchio,
glazed apples, fresh herbs,
and roasted almonds (N)
(vegan)

Salad of the day

TUESDAY

WARM DISH

Dahl with curry, vegetables, lentils, chickpeas, chili, raita (L), and rice
(vegetarian)

COLD CUTS

Chicken salad (L - Æ)
with celery leaves (S),
romaine lettuce,
roasted buckwheat, and cress

Egg
with chervil mayonnaise (Æ),
pickled parsley root, crudité,
rye crumbs (G), and herb salad
(vegetarian)

Baked celeriac (S)
with blackberry coulis,
purée (S), celeriac crudité (S),
and herbs
(vegan)

SALADS

Daikon with
chili-marinated soybeans (SY),
spring onions, fresh coriander,
and roasted sesame (SE)
(vegan)

Salad of the day

WEDNESDAY

WARM DISH

Moroccan tagine with beef strips, Ras el Hanout, chili, cinnamon, onions, salted lemon, and Tabouleh (G)

VEGETARIAN

Moroccan tagine with eggplant and tomato, Ras el Hanout, chili, cinnamon, onions, salted lemon, and Tabouleh (G)
(*vegan*)

COLD CUTS

Roasted pork with coriander mayonnaise (Æ), plum purée, bacon crumble, and herbs

Carrot purée with herb oil, raw-marinated carrots, and crudité
(*vegan*)

Fish salad (L - Æ) with lemon zest, onion rings, and Daikon crudité

SALADS

Coarse bulgur (G) with warm spices, chili, cinnamon, baked root vegetables (S), parsnip, dried apricots, and fresh parsley
(*vegan*)

Salad of the day



THURSDAY

WARM DISH

Turkey in pumpkin sauce (L)
with chili, fried pumpkin, and parsley potatoes

VEGETARIAN

Pumpkin timbale (L - Æ - G) with pumpkin sauce (L)
with chili, fried pumpkin, and parsley potatoes
(*vegetarian*)

COLD CUTS

Grilled cauliflower
with pickled cauliflower,
tarragon mayonnaise (Æ),
and smoked almonds (N)
(*vegetarian*)

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

Fried pork with
mustard mayonnaise (Æ),
marinated baked parsley root,
and crudité

SALADS

Kale salad with glazed beets,
fennel crudité, and
pickled coriander seeds
(*vegan*)

Salad of the day

SWEET

Danish rum truffles
(G - L - Æ - N)

FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

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

Liver pâté (G - L - Æ) with salted meat and “sky” of pork, pickled beets, and shallot rings

Mushroom terrine with buckwheat, truffle mayonnaise (Æ), pickled mushrooms, Jerusalem artichoke crudité, and roasted hazelnuts (N)
(vegetarian)

Vegetarian

Mushroom terrine with buckwheat, truffle mayonnaise (Æ), pickled mushrooms, Jerusalem artichoke crudité, and roasted hazelnuts (N)
(vegetarian)

Egg with chive mayonnaise (Æ), pickled fennel, fennel crudité, and herbs
(vegetarian)

CHEESE

Two types of cheese (L) with grape compote and crisp (G)

SALAD

Coarse salad with fried potatoes, grated cheese (L), and smoked sunflower seeds
(vegetarian)

