

MONDAY

WARM DISH

Chicken in cream sauce (L)
with mushrooms, leeks, and fried potatoes

GREEN DISH

Mushroom and celery (S) in cream sauce (L)
with leeks and fried potatoes
(vegetarian)

COLD CUTS

Charcuterie
with artichoke tapenade,
chips, and baby salads

Jerusalem artichoke purée
with roasted nuts (N),
herbal oil, and
pickled mushrooms
(vegan)

Baked cauliflower with
cheese emulsion (L - Æ),
pickled broccoli, cauliflower
crudité, and herb salad
(vegetarian)

SALADS

Spelt salad (G)
with raw marinated pears
and goat cheese (L)
(vegetarian)

Salad of the day

TUESDAY

WARM DISH

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

COLD CUTS

Grilled pork with mustard mayonnaise (SP - Æ), baked apples, bacon crumble, and herbs

Chicken meatballs (G - L - Æ) with yogurt dressing (L), pickled celeriac (S), and crispy chicken skin

Carrot purée with pomegranates, roasted kernels, and herbs
(*vegan*)

SALADS

Baked Butternut squash with quinoa and fresh herbs
(*vegan*)

Salad of the day

WEDNESDAY

WARM DISH

Fish (F) with white sauce (L),
dill, fennel crudité, and a variety of rice

GREEN DISH

Mushroom terrine (G - L - Æ) in white sauce (L)
with dill, fennel crudité, and a variety of rice
(*vegetarian*)

COLD CUTS

“Rullepølse” with “sky”,
parsley mayonnaise (Æ),
and parsley crudité

Mushroom salad
with pickled mushrooms,
roasted buckwheat, and herbs
(*vegan*)

Roast beef
with fried onions (G),
remoulade (Æ - SP - S),
and herb salad

SALADS

Lentil salad with
baked Jerusalem artichokes,
apples, and chopped herbs

Salad of the day



THURSDAY

WARM DISH

Meatballs (G - L - Æ) with cold potato salad (L - Æ)

We've prepared 3 meatballs per person

GREEN DISH

Vegetable cakes (Æ - G) with cold potato salad (L - Æ)

We've prepared 1 vegetable cake per person

COLD CUTS

Fried turkey
with lemon mayonnaise (Æ),
pickled Hokkaido, crudité,
and herb salad

Hokkaido purée
with coriander oil,
pomegranates, and herbs
(vegan)

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

SALADS

Rye kernel salad (G)
with baked vegetables,
parsnip, fresh thyme,
and roasted almonds (N)
(vegan)

Salad of the day

SWEET

Danish rum truffles
(G - L - N - Æ)



FRIDAY

WARM DISH

Lasagna (G) with beef, tomato sauce, carrots, celery (S), bechamel (L), and cheese (L)

GREEN DISH

Lasagna (G) with Beluga lentils, tomato sauce, carrots, celery (S), bechamel (L), and cheese (L)
(vegetarian)

COLD CUTS

Salami with pesto (L), fennel crudité, and herb salad

Polenta (L) with fried mushrooms, corn, parmesan chips (L), and herbs
(vegetarian)

Grilled broccoli with vegan lemon mayonnaise, pickled vegetables, and crudité
(vegan)

SALADS

Pearl barley salad (G) with beets, lemon zest, and fresh parsley
(vegan)

Salad of the day

