

MONDAY

WARM DISH

Chicken fricassee (L) with carrots, peas, white sauce (L), and potatoes

GREEN DISH

Vegetable fricassee with carrots, peas, white sauce (L), and potatoes
(vegetarian)

COLD CUTS

Beef meatballs (G - L - Æ)
with chervil mayonnaise (Æ),
pickled parsley roots,
and chips

Fried carrots with
parsley vinaigrette, Dukkah,
pomegranates, and herbs
(vegan)

Pea purée with radish crudité,
chervil oil, and herbs
(vegan)

SALADS

Mixed salads with
celery variation (S)
(vegan)

Salad of the day



TUESDAY

MOROCCAN THEME

WARM DISH

Moroccan tagine with vegetables, onions, Ras el hanout, celery (S), cinnamon, chili, dried apricots, chickpeas, butternut squash, tomato, and mint dressing (L)
(vegetarian)

COLD CUTS

Pork with harissa, chili, fried corn, pickled mushrooms, and bacon crumble

Turkey salad (L - Æ)
with baked Hokkaido, apples, chopped chives, and herbs

Carrot tartare with horseradish mayonnaise (Æ), crudité, and herbs
(vegetarian)

SALADS

Bulgur salad (G)
with warm spices, chili, cinnamon, fried roots, apricots, and herbs
(vegan)

Salad of the day

WEDNESDAY

WARM DISH

Saithe (F) in curry with carrots, celery (S),
chili, spring onions, and rice

GREEN DISH

Curry with cauliflower, carrots, celery (S),
chili, spring onions, and rice
(vegetarian)

COLD CUTS

Beef salami with
remoulade (SP - Æ - S),
chips, and herbs

Lima bean puree with
sprouts, herb oil, and herbs
(vegan)

Ham salad (L - Æ)
with cornichons, onions,
pickled mustard seeds (SE),
and roasted capers

SALADS

Cabbage salad with
marinated beans, dill,
and rye crumbs (G)
(vegan)

Salad of the day

THURSDAY

WARM DISH

Beef short ribs with BBQ sauce, root vegetable crudité, chili, and herb-roasted potatoes

GREEN DISH

Broccoli terrine with BBQ sauce, root vegetable crudité, chili, and herb-roasted potatoes
(vegan)

COLD CUTS

Chicken meatballs (L - Æ)
with lemon mayonnaise (Æ),
raw marinated celery (S),
crispy chicken skin,
and herb salad

"Rullepølse" with "sky",
parsley mayonnaise (Æ),
pickled salad onions,
chips, and cress

Potatoes with
ramson mayonnaise (Æ),
pickled red onions,
radish crudité, and
spinach chiffonade
(vegetarian)

SALADS

Salads with sweet potatoes,
mustard dressing (SP),
and herbs
(vegan)

Salad of the day

SWEET

Banana cake
with chocolate
(G - L - Æ)

FRIDAY

WARM DISH

Pita (G) with pork gyro, pickled red onions, crispy cabbage, and garlic dressing (L - Æ)

We've prepared 1 pita per person

GREEN DISH

Pita (G) with portobello mushroom gyro, pickled red onions, crispy cabbage, and garlic dressing (L - Æ)

(vegetarian)

We've prepared 1 pita per person

COLD CUTS

Fish salad (F - L - Æ - G) with dill, lemon zest, onion rings, crispy fish skin, and herbs

Pea patties (G - L - Æ) with tzatziki (L), marinated potatoes, chips, and oregano
(vegetarian)

Cheese (L) with rye chips (G), jam, and grapes
(vegetarian)

SALADS

Romaine salad with tomato, cucumber, oregano, and feta (L)
(vegetarian)

Salad of the day

GREEK INSPIRED MENU

(G)Gluten (L)Lactose (Æ)Egg (SY)Soya (S)Celery (N)Nuts (JN)Peanuts (F)Fish (K)Crustaceans

(B)Mollusks (SP)Mustard (SE)Sesame (SS)Sulfur dioxide and sulfites (LU)Lupine

For more info about allergens, contact us at 20805200 | We reserve the right to make changes in the menu