

MONDAY

WARM DISH

Chicken and seafood gumbo (K - B) with okra, green pepper, chili, vegetables (S), Cajun spices, and rice

GREEN DISH

Quorn and tempeh gumbo with okra, green pepper, chili, vegetables (S), Cajun spices, and rice
(*vegan*)

COLD CUTS

Grilled pork with fresh cheese dressing (L), grilled plums, red onion rings, and herb

Turkey salad (L - Æ) with baked carrots, pickled hokkaido, chopped chives, and crispy chicken skin

Cauliflower purée (L) with pickled celery (S), herb oil, and herb salad
(*vegetarian*)

SALADS

Cabbage salad with a variety of corn, chipotle chili dressing, and herbs
(*vegan*)

Salad of the day

TUESDAY

WARM DISH

Mac and cheese (G - L)
with fried mushrooms, parsley, and nutmeg
(*vegetarian*)

COLD CUTS

Chicken meatballs (G - L - Æ)
with lemon mayonnaise (Æ),
raw marinated apples,
roasted buckwheat, and cress

Tartare with
cheese emulsion (L - Æ),
lingonberries, potato chips,
and herb salad

Butternut squash purée
with fried squash,
roasted kernels (G), and herbs
(*vegan*)

SALADS

Mixed salads
with ranch dressing (L)
and fried mushrooms
(*vegetarian*)

Salad of the day

WEDNESDAY

WARM DISH

Fish cakes (F - G - L - Æ) with grilled lemon, remoulade (S - Æ - SP), potatoes, and dill

We've prepared 2 per person

GREEN DISH

Squash cakes (G - L - Æ) with grilled lemon, remoulade (S - Æ - SP), potatoes, and dill
(vegetarian)

We've prepared 1 per person

COLD CUTS

Pink roasted beef with chervil mayonnaise (Æ), pickled cucumbers, chips, and herbs

Fried mushrooms with blue cheese dressing (L), pickled mushrooms, mushroom powder, roasted buckwheat, and herb salad
(vegetarian)

Ham with Italian salad (L - Æ), onion rings, and herbs

SALADS

Pearl barley salad (G) with cucumber, dill, and rye crumbs (G)
(vegan)

Salad of the day

THURSDAY

WARM DISH

Veal in gravy (L) with pearl onions, parsley, fried root vegetables (S), and red onion

GREEN DISH

Vegetable curry with cauliflower, sweet potatoes, and rice
(*vegan*)

COLD CUTS

Fish salad (F - L - Æ - G)
with pickled onions,
lemon zest, dill,
and herb salad

Grilled carrots with
celery purée (S - L), crudité,
and parsley vinaigrette
(*vegetarian*)

Hummus with
curry-roasted chickpeas,
sesame oil (SE), and herbs
(*vegan*)

SALADS

Cabbage salad with
broccoli, cranberries, and
mustard vinaigrette (SP)
(*vegan*)

Salad of the day

SWEET

Danish rum
truffles with nuts
and coconut
(G - L - Æ - N)



FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

Roast pork with tarragon mayonnaise (Æ),
baked tomatoes, glass cabbage crudité, and tomato dust (G)

Chicken salad (L - Æ) with gem lettuce, pickled celery (S),
apples, chives, crispy chicken skin, and cress (G)

Spanish tortilla (Æ) with black garlic mayonnaise (Æ),
pickled red onions, potato chips, and herbs (G)

Vegetarian

Spanish tortilla (Æ) with black garlic mayonnaise (Æ),
pickled red onions, potato chips, and herbs (G)
(vegetarian)

Carrot tartare with tarragon mayonnaise (Æ),
baked tomatoes, glass cabbage crudité, and tomato dust
(vegetarian)

CHEESE

Two kinds of cheese (L)
with onion chutney
and rye crispbread (G)
(vegetarian)

SALAD

Mixed salads with
marinated Ingrid beans
and chives
(vegan)

