



MONDAY

WARM DISH

Chicken curry with carrots, celery (S), ginger, chili, and rice

GREEN DISH

Vegetable curry with carrots, celery (S), ginger, chili, and rice (vegan)

COLD CUTS

Grilled pork with
Asian spices, pickled Daikon,
red curry mayonnaise (Æ),
and spring onions

Broccoli with garlic, ginger, oyster sauce dressing (B), roasted peanuts (JN), and coriander

Cauliflower purée (L)
with sesame oil (SE),
roasted sesame seeds (SE),
and herbs
(vegetarian)

SALADS

Soybean salad (SY) with butternut squash (vegan)

Salad of the day

ASIAN INSPIRED MENU





TUESDAY

WARM DISH

Pasta Alfredo (L - G) with fried mushrooms, baked tomatoes, garlic, and parsley (vegetarian)

COLD CUTS

Vitello tonnato (F - Æ - L) with roasted sunflower seeds, arugula, and herbs

Seafood salad (F - K - L - Æ) with dill, lemon zest, roasted capers, and herbs

Polenta (L)
with corn, fried mushrooms,
cheese crumble (L), fried sage,
and herbs
(vegetarian)

SALADS

Bitter salads with fennel crudité and capers (vegan)

Salad of the day





WEDNESDAY

WARM DISH

Brandade with white saithe (F), plaice (F), potatoes (L), and herb rasp (G)

GREEN DISH

Potato compote (L) with caramelized onions and herb rasp (G) (vegetarian)

COLD CUTS

Ham with Italian salad (L - Æ), crispy potatoes, and herbs

Baked Jerusalem artichokes with purée, crudité, kale chips, and herb salad (vegan)

Beef salami with green remoulade (Æ), crispy onions (G), and herbs

SALADS

Mixed salads with Beluga lentils, kohlrabi, and herbs (vegan)

Salad of the day





THURSDAY

WARM DISH

Cassoulet (SS) with pork bacon, root vegetables, celery (S), Puy lentils, thyme, onions, and red bell pepper

GREEN DISH

Cassoulet (SS) with smoked tempeh, root vegetables, celery (S), Puy lentils, thyme, onions, and red bell pepper (vegan)

COLD CUTS

Cheese (L) with rye crisps (G) and marmalade (vegetarian)

Pâté (G - L - Æ)
with parsley mayonnaise (Æ),
pickled parsley root,
and herb salad

Variety of onions
with onion soubise (L),
grilled Zittau onions, pickled
salad onions, crispy onions (G),
spring onion crudité,
and onion sprouts
(vegetarian)

SALADS

Potato salad with Dijon dressing (SE), pickled onions, and herbs (vegan)

Salad of the day

SWEET

Peanut cake (JN - Æ - G - L)





FRIDAY

WARM DISH

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

GREEN DISH

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

COLD CUTS

Coppa with bean and artichoke purée, chips, arugula

Baked tomatoes with basil mayonnaise (Æ), fried rosemary, and tomato powder (vegetarian)

Braised fennel (SS)
with tomato sauce,
toasted fennel seeds,
fennel crudité, and herb salad
(vegan)

SALADS

Pinto bean salad with balsamic (SS), glazed onions, fried roots, and oregano (vegan)

Salad of the day