



# MONDAY

## WARM DISH

Mapo tofu with minced pork, shiitake mushrooms, tofu (SY), carrots, pak choi, chili, spring onions, and rice

#### GREEN DISH

Mapo tofu with shiitake mushrooms, tofu (SY), carrots, pak choi, chili, spring onions, and rice *(vegan)* 

## COLD CUTS

Fried broccoli with soy mayonnaise (SY), pickled ginger, roasted nuts (N), and coriander *(vegan)* 

Chicken salad (L - Æ) with baked celery (S), apple, crispy chicken skin, and cress

Pea purée with herb oil, cabbage crudité, and herbs *(vegan)* 

### SALADS

Glass noodles with Swiss chard, sprouts, and chili dressing *(vegan)* 

Salad of the day





# TUESDAY

#### WARM DISH

Creamy mushroom bygotto (L - G) with celery variation (S), parsley, and Parmesan cheese (L) *(vegetarian)* 

## COLD CUTS

Roast beef with baked tomatoes, tarragon mayonnaise (Æ), potato chips, and herbs

Herring salad (F - Æ) with pickled beetroots, roasted buckwheat, and dill

> Carrot purée (L) with parsley oil, crudité, and herbs *(vegetarian)*

### SALADS

Mixed salads with marinated mung beans, pickled onions, and herbs *(vegan)* 

Salad of the day





## WEDNESDAY

## WARM DISH

Saithe (F) in Pernod cream sauce (SS - L) with fennel crudité and dill

#### GREEN DISH

Braised fennel in Pernod cream sauce (SS - L) with fennel crudité and dill potatoes (vegetarian)

## COLD CUTS

Chicken terrine (L - Æ) with pepper mayonnaise (Æ), pickled peppers, and crispy chicken skin

Jerusalem artichoke purée (L) with herb oil, roasted buckwheat, and herbs *(vegetarian)* 

Grilled pork with Dijonnaise (SE - Æ), grilled plums, bacon crumble, and herb salad

#### SALADS

Red salads with quinoa, lingonberries, and cress *(vegan)* 

Salad of the day





# THURSDAY

## WARM DISH

Beef Stroganoff with carrots, celery (S), parsley, and mashed potatoes (L)

## GREEN DISH

Mushroom Stroganoff with carrots, celery (S), parsley, and mashed potatoes (L) *(vegetarian)* 

## COLD CUTS

Ham salad (L - Æ) with cornichons, fried corn, and roasted capers

Pepper-glazed turnips, coriander mayonnaise (Æ), rhubarb crudité, and spring onions *(vegetarian)* 

Potato with parsley mayonnaise (Æ), raw marinated peas, asparagus crudité, and herbs *(vegetarian)* 

## SALADS

Kale with thyme-roasted potatoes and pickled roots (vegan)

Salad of the day

#### SWEET

Rhubarb trifle (L - G) with almond crumble (N)





## FRIDAY

#### WARM DISH

Pulled pork burger (G) with smoked chipotle mayonnaise (Æ) and coleslaw (L - Æ) We've prepared 1 burger per person

#### **GREEN DISH**

Pulled beetroot burger (G) with smoked chipotle mayonnaise (Æ) and coleslaw (L - Æ) (vegetarian) We've prepared 1 burger per person

### COLD CUTS

Charcuterie with Romesco sauce (G), chips, and herb salad

Cheese (L) with rye crisps (G), marmalade, and grapes *(vegetarian)* 

Mushroom purée with pickled mushrooms, roasted kernels, and herbs *(vegan)* 

#### SALADS

Pasta salad (G) with tomato pesto (L), Parmesan cheese (L), and oregano *(vegetarian)* 

Salad of the day