# AMANG 

FROKOSTORDNING

## 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 <br> 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 - ÆE) with pickled beetroots, roasted buckwheat, and dill

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

## SALADS <br> Mixed salads with marinated mung beans, pickled onions, and herbs (vegan) <br> Salad of the day

60-90\% okologi

# 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

# AAMANS <br> FROKOSTORDNING 

## THURSDAY

WARM DISH<br>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 <br> 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 (た) and coleslaw (L - ÆE)
(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

