

MONDAY

WARM DISH

Goulash of pork and beef with
baked root vegetables (S), red bell pepper, and mashed potatoes (L)

GREEN DISH

Goulash with soya (SY) and smoked tempeh with
baked root vegetables (S), red bell pepper, and mashed potatoes (L)
(vegetarian)

COLD CUTS

Pork salami with
artichoke tapenade,
crispy onions (G), and herbs

Baked celeriac (S)
with paprika mayonnaise (Æ),
pickled peppers, chips,
and herb salad
(vegetarian)

Lima bean purée
with fried onions,
spring onions, and herbs
(vegan)

SALADS

Coleslaw with
carrot crudité and
smoked paprika oil
(vegan)

Salad of the day



TUESDAY

WARM DISH

Dahl with chickpeas, red lentils, carrots, chili, cinnamon, curry, raita (L), and rice
(vegetarian)

COLD CUTS

Sausage salad (L - Æ)
with cornichons, chopped chives, roasted buckwheat, and herbs

Grilled neck fillet
with curry mayonnaise (Æ), pickled Daikon, cabbage chips, and herbs

Devils Eggs (Æ - SY)
with ginger mayonnaise (Æ) and pickled cabbage
(vegetarian)

SALADS

Soybean salad (SY)
with fried cabbage and ginger marinade
(vegan)

Salad of the day

WEDNESDAY

WARM DISH

Danish meatballs of pork (G - L - Æ) with potato salad (L - Æ)

We've prepared 3 meatballs per person

GREEN DISH

Lentil cakes with potato salad (L - Æ)

(vegetarian)

We've prepared 2 lentil cakes per person

COLD CUTS

Chicken salad (L - Æ)
with fried celery (S),
grilled asparagus, apple,
and crispy chicken skin

Baba Ganoush with
roasted sesame seeds (SE),
chopped mint, and herbs
(vegan)

Herring (F)
with dill mayonnaise (Æ),
sour cream (L), pickled onions,
roasted buckwheat, and dill

SALADS

Root vegetable salad (S)
with chives, chive oil,
and kale
(vegan)

Salad of the day

THURSDAY

WARM DISH

Beef in green Thai curry with fried vegetables (S), chili, sprouts, Thai basil, and noodles (G)

GREEN DISH

Eggplant in green Thai curry with fried vegetables (S), chili, sprouts, Thai basil, and noodles (G)
(vegan)

COLD CUTS

Fish salad (F - L - Æ)
with ginger, lemon zest,
roasted kernels, and herbs

Grilled cauliflower with
red curry mayonnaise (Æ),
raw marinated cauliflower rice,
and fried glass noodles
(vegetarian)

Lentil purée with chili oil,
crudité, and herbs
(vegan)

SALADS

Coarse salads with black rice,
coriander, and pickled daikon
(vegan)

Salad of the day

SWEET

Brownie
with walnuts
(G - L - N - Æ)

FRIDAY

WARM DISH

Hot wings in BBQ with fried potatoes,
root vegetable crudité, and blue cheese dressing (L)

We've prepared 2 hot wings per person

GREEN DISH

Cauliflower terrine (L - Æ) with fried potatoes,
root vegetable crudité, and blue cheese dressing (L)
(vegetarian)

COLD CUTS

Meatballs (G - L - Æ) with
mustard mayonnaise (SP - Æ),
fermented cabbage,
bacon crumble, and herbs

Summer salad (L - Æ)
with cauliflower florets,
strawberries, spring onions,
mustard dressing (SP),
and roasted almonds (N)
(vegetarian)

Celeriac purée (S - L)
with raw marinated celery (S)
and roasted kernels
(vegetarian)

SALADS

“Råkost” with apples,
lemon, and dried cranberries
(vegan)

Salad of the day