

MONDAY

WARM DISH

Turkey in pumpkin and chili sauce with a variety of pumpkins and roasted root vegetables

GREEN DISH

Pumpkin with chili sauce, variety of pumpkins, and roasted root vegetables (*vegetarian*)

COLD CUTS

Roast beef with cress mayonnaise (**Æ**), baked tomatoes, fried buckwheat, tomato powder, and herbs

Charcuterie of pork with tapenade, crispy chips, and herb salad

Zakuska with pickled peppers, roasted sunflower seeds, and herbs (*vegan*)

SALADS

Cabbage salad with fermented cabbage, pickled berries, and herbs (*vegan*)

Salad of the day



TUESDAY

WARM DISH

Paella with brown rice, red bell pepper, spring greens (S), peas, and eggplant (*vegan*)

COLD CUTS

Chicken salad
(L - Æ - SE - SP) with baked
celery (S), raw marinated
celery (S), gem lettuce, crispy
chicken skin, and cress

Eggs with spicy mayonnaise
(Æ), pickled rhubarb,
asparagus crudités, and herbs
(*vegetarian*)

Parsnip purée with fried and
pickled cauliflower, herb oil,
and herbs (*vegan*)

SALADS

Mixed salads with fennel cru-
dités, marinated wheat grains
(G), and herbs (*vegetarian*)
Salad of the day



WEDNESDAY

WARM DISH

Saithe (F) in Noilly Prat sauce (L - SS)
with fennel crudités and lentil ragout

GREEN DISH

Cauliflower terrine in Noilly Prat sauce (L - SS)
with fennel crudités and lentil ragout
(*vegetarian*)

COLD CUTS

Fried pork with ramson
mayonnaise (Æ), pickled
vegetables, bacon crumble,
and herbs

Pea hummus with pickled
peas, herb oil, and herbs
(*vegan*)

Beef meatballs (G - L - Æ)
with tarragon mayonnaise (Æ),
pickled mushrooms, potato
chips, and herbs

SALADS

Bean salad with tarragon
vinaigrette, olives, and
eggs (Æ) (*vegetarian*)

Salad of the day



THURSDAY

WARM DISH

Ossobuco with creamy polenta (L) and gremolata of horseradish, parsley, and lemon zest

GREEN DISH

Creamy polenta (L) with pickled mushrooms and gremolata of horseradish, parsley, and lemon zest (*vegetarian*)

COLD CUTS

Salami with romesco (N),
cheese crumble (L),
and rucola

Baked tomatoes with garlic
mayonnaise (Æ), fried basil,
basil dust, and herbs
(*vegetarian*)

Potatoes with yogurt dressing
(L), pickled onions, spinach
chiffonade, Jerusalem and
artichoke chips (*vegetarian*)

SALADS

Pasta salad with
pesto (L - G - SS), broccoli
crudités, basil, and roasted
kernels (*vegetarian*)

Salad of the day

SWEET

Carrot Cake
(G - L - Æ)



FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

Roast beef with béarnaise cream (Æ), pickled salad onions, crispy onions (G), and herbs

Chicken terrine (G - Æ - L) with sage and cress mayonnaise (Æ), apple jelly, glass cabbage, crispy chicken skin, and cress

Mushroom salad (L - Æ) with lettuce hearts, pickled mushrooms, apples, crispy buckwheat, and herbs (*vegetarian*)

Vegetarian

Mushroom salad (L - Æ) with lettuce hearts, pickled mushrooms, apples, crispy buckwheat, and herbs (*vegetarian*)

Carrot terrine (G - L - Æ) with béarnaise cream (Æ), pickled salad onions, crispy onions (G), and herbs (*vegetarian*)

CHEESE

Two types of cheese (L) with “knækbrød” (G) and compote (*vegetarian*)

SALAD

Mixed salads with beluga lentils, tomatoes, and herbs (*vegan*)

