

NOMINATED FOR



AAMANN'S
FROKOSTORDNING



MONDAY

WARM DISH

Fried BBQ loin of pork ribs with chili, roasted root vegetables (S), and blue cheese dressing (L)

We've prepared 2 ribs per person

GREEN DISH

Broccoli terrine (G - L - Æ) with chili, roasted root vegetables (S), and blue cheese dressing (L)

(vegetarian)

COLD CUTS

Beef salami with remoulade (S - L - Æ - SP), crispy onions (G), and herbs

Grilled cauliflower with parsley vinaigrette, roasted nuts (N), and herb salad
(vegan)

Spicy hummus with sesame oil (SE), roasted sesame (SE), and herbs
(vegan)

SALADS

Cabbage salad with roasted potatoes and pickled roots
(vegan)

Salad of the day

(G)Gluten (L)Lactose (Æ)Egg (SY)Soya (S)Celery (N)Nuts (JN)Peanuts (F)Fish (K)Crustaceans
(B)Mollusks (SP)Mustard (SE)Sesame (SS)Sulfur dioxide and sulfites (LU)Lupine

For more info about allergens, contact us at 20805200 | We reserve the right to make changes in the menu

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TUESDAY

WARM DISH

Dahl with red and black lentils, carrots, raita (L), and rice (*vegetarian*)

COLD CUTS

Grilled pork with cream of “tykmælk”, (L), rhubarb compote, bacon crumble, and herbs

Fish cakes (F - G - L - Æ) with dill mayonnaise (Æ), pickled fennel, roasted buckwheat, and dill

Mushroom salad (L - Æ) with daikon crudité, coriander, and herbs (*vegetarian*)

SALADS

Noodle salad (G) with Swiss chard, bell pepper, and sprouts (*vegan*)

Salad of the day

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WEDNESDAY

WARM DISH

Fish meatballs (F - G - L - Æ) with grilled
lemon and dill potatoes

We've prepared 3 per person

GREEN DISH

Vegetable cakes (G - L - Æ) with herb dressing (L)
and dill potatoes (*vegetarian*)

We've prepared 3 per person

COLD CUTS

Summer salad (L - Æ) with
cucumbers, smoked cheese
cream (L), radish crudité,
roasted kernels, and dill
(*vegetarian*)

Liver pâté (L - Æ - G) with
bacon and mushroom mix,
and thyme

Ham with Italian salad (L - Æ),
potato chips, and herb salad

SALADS

Romaine salad with grey
peas, Ingrid peas, and fresh
peas (*vegan*)

Salad of the day

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THURSDAY

WARM DISH

Chicken Danois with gravy (L), pickled cucumbers, rhubarb compote, and roasted potatoes

GREEN DISH

Cauliflower timbale with gravy (L), pickled cucumbers, rhubarb compote, and roasted potatoes (*vegetarian*)

COLD CUTS

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

Pork rilette with horseradish mayonnaise (Æ), marinated baked apples, and pointed cabbage crudité

Marinated yellow beets with sunflower hummus, roasted almonds (N), and herb salad (*vegetarian*)

SALADS

Salad with cucumber, tomato, and chives (*vegan*)

Salad of the day

SWEET

Liquorice Cake
(G - L - Æ)

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FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

“Rullepølse” with chervil mayonnaise (Æ), pickled parsley root, onion rings, bacon crumble, and herbs

Chicken salad (L - Æ - SP) with baked celery (S), romaine lettuce, apples, pickled celery (S), crispy chicken skin, and cress

Beet tartare with browned butter emulsion (L), pickled beets, beet crudité, and roasted buckwheat (*vegetarian*)

Vegetarian

Broccoli terrine with nut mayonnaise (N - Æ), pickled cauliflower, roasted almonds (N), and herb salad (*vegetarian*)

Beet tartare with browned butter emulsion (L), pickled beets, beet crudité, and roasted buckwheat (*vegetarian*)

CHEESE

Two Danish organic cheeses (L) with compote and rye crispbread (G - N) (*vegetarian*)

SALAD

Red salads with a variety of carrots and lingonberries (*vegan*)



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