

NOMINATED FOR



AAMANN'S
FROKOSTORDNING



MONDAY

WARM DISH

“Biksemad” with pork, potatoes, onions, ketchup (S), and pickled beets

GREEN DISH

“Biksemad” with smoked tempeh, potatoes, onions, ketchup (S), and pickled beets (*vegan*)

COLD CUTS

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

Herring salad (F - L - Æ) with pickled and baked beets, dill, lemon zest, onion rings, and roasted buckwheat

Cauliflower purée (L) with grilled cauliflower, kohlrabi crudité, and herb dust (*vegetarian*)

SALADS

Pointed cabbage with cucumber, dill, and lemon zest (*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

Chili sin carne with tomato sauce, chili, cinnamon, beans, sour cream (L), and couscous (G) (*vegetarian*)

COLD CUTS

Grilled pork with horseradish mayonnaise (Æ), marinated rhubarb, thyme, and pointed cabbage crudité

Shellfish salad (F - B - K) with dill, fennel, shrimp dust (K), and herbs

Potatoes with chervil mayonnaise (Æ), pickled gooseberries, leek crudité, and rye crumbs (G) (*vegetarian*)

SALADS

Cabbage salad with fermented cabbage, black rice, and coriander (*vegan*)

Salad of the day

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WEDNESDAY

WARM DISH

Gumbo with chicken, squid (B), shrimp (K), carrots, green pepper, okra, celery (S), and rice

GREEN DISH

Gumbo with green pepper, tomato, okra, carrots, celery (S), and rice (*vegan*)

COLD CUTS

Fried chicken with roasted vegetables, parsley mayonnaise (Æ), and crispy chicken skin

Baked Jerusalem artichokes with nut vinaigrette (N), radish crudité, spinach chiffonade, and herbs (*vegan*)

Mushroom salad (L - Æ) with pickled mushrooms, shallot rings, and herb salad (*vegetarian*)

SALADS

Coarse salads with popped black corn and tomato salsa (*vegan*)

Salad of the day

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THURSDAY

WARM DISH

Pasta Bolognese (G) with beef, carrots, celery (S), parsley, and parmesan cheese (L)

GREEN DISH

Pasta Bolognese (G) with beluga lentils, grey peas, carrots, celery (S), parsley, and parmesan cheese (L) (*vegetarian*)

COLD CUTS

Coppa of pork with artichoke tapenade and red mizuna

Vitello tonnato (F - L - Æ) with roasted sunflower seeds, capers, and arugula

Baked tomatoes with cheese emulsion (L - Æ), basil oil, cheese crumble (L), and basil (*vegetarian*)

SALADS

Bitter salads with garlic oil, marinated squash, and basil (*vegan*)

Salad of the day

SWEET

Rhubarb Muffins
(G - L - Æ)

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FRIDAY

WARM DISH

Build-your-own hotdog (G) with pork sausage, black garlic mayonnaise (Æ), pickled red onions, crispy onions (G), and cress

We've prepared 1 hotdog per person

GREEN DISH

Build-your-own burger (G) with pulled mushrooms, black garlic mayonnaise (Æ), pickled red onions, crispy onions (G), and cress (*vegetarian*)

We've prepared 1 burger per person

COLD CUTS

Pâté with lemon mayonnaise (Æ), pickled onions, roasted nuts (N), and herb salad

Fish salad (F - L - Æ) with pickled fennel, cabbage crudité, rye crumbs (G), and dill

Split pea purée with pickled peas and herb oil (*vegan*)

SALADS

“Råkost” of carrots with apples, lemon, and sun-dried cranberries (*vegan*)

Salad of the day

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