





MONDAY

WARM DISH

Chicken in gravy (L) with pickled cucumbers and fried potatoes

GREEN DISH

Celery cakes (S) in fermented mushroom sauce (L) with pickled vegetables, smoked almonds (N), and potatoes (V)

COLD CUTS

Grilled turkey with apple and onion purée, goat cheese (L), roasted walnuts (N), and herbs

Charcuterie of pork with Muhammara (G - N), chips, and herbs

Red lentil purée with mint oil and rye croutons (G) (V)

SALADS

Green beans with tarragon vinaigrette, tarragon, and mung beans (VG)

Salad of the day (SY)







TUESDAY

WARM DISH

Indian dahl with chickpeas, lentils, chili, cinnamon, curry, and naan bread (G) (V)

COLD CUTS

Fish salad (F - L - Æ)
in tomato sauce with herb
mix, crispy buckwheat,
and dill

Roasted chicken in Adobo sauce (G) with chili, red pepper, onion rings, and crispy chicken skin

Hummus (SE) with herb oil, roasted kernels, and herbs (VG)

SALADS

Rice salad with roasted roots, Chinese radishes, and coriander (VG)

Salad of the day (G)







WEDNESDAY

WARM DISH

Pollock with creamy shellfish sauce (F - K - L), fried root vegetables, and rice

GREEN DISH

Broccoli in sweet and sour sauce with chili, fried root vegetables, and rice (VG)

COLD CUTS

Tortilla (Æ) with courgettes, onions, paprika mayonnaise (Æ), pickled onions, and chips (V)

Beef tongue with beetroot purée, black garlic mayonnaise (Æ), pickled beets, and chips

Eggs (Æ) with mushroom filling, pickled mushrooms(V)

SALADS

Green salads with fennel crudités, capers, and quinoa (VG)

Salad of the day with (G)







THURSDAY

WARM DISH

Pork meatballs (G - L - Æ) with potato salad (L - Æ), radishes, and chives

We've prepared 3 meatballs per person

GREEN DISH

Beetroot timbale with potato salad (L - Æ), radishes, and chives (V)

COLD CUTS

Summer salad (L) with cauliflower, raw-marinated peach, chopped verbena, and herbs (V)

Salami with remoulade '(S - L - Æ - SP), crispy onions (G), and herbs

Herring (F) with sour cream (L), apple gel, onion rings, and dill

SALADS

Mixed salad with tomato, cucumber, and cress (VG)

Salad of the day

SWEET

Danish rum truffles $(G - L - \cancel{E} - N)$







FRIDAY

WARM DISH

Lasagna (G) with beef, carrots, béchamel (L), and organic Danish cheeses (L)

GREEN DISH

Lasagna (G) with carrots, beluga lentils, béchamel (L), and organic Danish cheeses (L) (V)

COLD CUTS

Baked celery (S)
with onion and pepper purée,
celery chips (S),
and herb salad (VG)

Grilled romaine lettuce with garlic vinaigrette, parmesan crumble (L), and herbs (V)

Vitello tonnato (F - L - Æ) with roasted capers and rucola

SALADS

Bean salad with citrus-marinated courgettes and oregano (VG)

Salad of the day