

MONDAY

WARM DISH

Mapo tofu with pork, Shiitake mushrooms, tofu (SY), chili, fried vegetables, and rice

GREEN DISH

Mapo tofu with Shiitake mushrooms, tofu (SY), chili, fried vegetables, and rice (VG)

COLD CUTS

Hummus with sesame oil (SE), roasted sesame (SE), and herbs (VG)

Salami with remoulade (S - L - Æ - SP), red onion rings, and herb salad

Grilled carrots with mustard vinaigrette (SP), roasted kernels, and herbs (VG)

SALADS

Cabbage salad with mung beans, pickled roots, and ginger (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



(V)Vegetarian (VG)Vegan (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 & sulfites (LU)Lupin

For further information about allergens, call 20805200 | Menu subject to change

TUESDAY

WARM DISH

Creamy barley risotto (G - L) with browned butter (L), celery variation (S), and mushrooms from Bygaard (V)

COLD CUTS

Ham with Italian salad (Æ - SP), onion rings, crudité, and cress

Fish salad (F - L - Æ - SP) with fennel crudité, fried capers, and dill

Baked tomatoes with basil mayonnaise (Æ), garlic chips, basil chiffonade, and herbs (V)

SALADS

Pointed cabbage salad with chive oil and citrus-marinated squash (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



(V)Vegetarian (VG)Vegan (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 & sulfites (LU)Lupin

For further information about allergens, call 20805200 | Menu subject to change

WEDNESDAY

WARM DISH

Chicken with green pesto cream sauce (L),
broccoli crudité, and small fried potatoes

GREEN DISH

Green curry with squash, cauliflower,
and small fried potatoes (VG)

COLD CUTS

Beef tartare with tarragon
mayonnaise (Æ), cornichons,
shallots, and potato chips

Egg salad (Æ - L - SP) with
cauliflower crudité, roasted
buckwheat, and herb salad (V)

Broccoli terrine (G - Æ)
with hazelnuts (N), lemon
mayonnaise (Æ), pickled
gooseberries, broccoli
crudité, and herbs (V)

SALADS

Pearl barley salad (G)
with cucumber variation
and herbs (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



(V)Vegetarian (VG)Vegan (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 & sulfites (LU)Lupin

For further information about allergens, call 20805200 | Menu subject to change

THURSDAY

WARM DISH

Fried pork in sticky sauce with chili, sprouts, onions, carrots, and noodles (G)

GREEN DISH

Fried eggplants in sticky sauce with chili, sprouts, onions, carrots, and noodles (G) (VG)

COLD CUTS

Chicken meatballs (G - L) with chervil mayonnaise (Æ), pickled mushrooms, bacon crumble, and herb salad

Pâté (G - L - Æ - N) with capers mayonnaise (Æ), roasted almonds (N), and herbs

Celery purée (S) with herb oil, celery crudité, and herbs (VG)

SALADS

Rice salad with chili-fried roots, peas, and sprouts (VG)

Salad of the day

SWEET

Lemon cake
(G - L - Æ)

NOMINATED FOR



WINNER OF COOK OFF



FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

Beef fillet with béarnaise cream (Æ), sweet lingonberries, pickled red onions, crispy onions (G), and herbs

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

Egg and tomato with Dijonnaise (Æ - SP), kohlrabi, dill, and crispy buckwheat (V)

Vegetarian

Egg and tomato with Dijonnaise (Æ - SP), kohlrabi, dill, and crispy buckwheat (V)

Root vegetable terrine (Æ - L) with béarnaise cream (Æ), sweet lingonberries, pickled red onions, crispy onions (G), and herbs (V)

CHEESE

Two kinds of cheese (L) with compote and rye crispbread (G) (V)

SALAD

Summer cabbage with mung beans, cress oil, and cress (VG)

NOMINATED FOR



WINNER OF COOK OFF



(V)Vegetarian (VG)Vegan (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 & sulfites (LU)Lupin

For further information about allergens, call 20805200 | Menu subject to change