

MONDAY

WARM DISH

Chicken in red curry with stir-fried vegetables, chili, spring onions, and rice

GREEN DISH

Zucchini in red curry with stir-fried vegetables, chili, spring onions, and rice (VG)

COLD CUTS

Potatoes with lovage mayonnaise (Æ), smoked cheese (L), radish crudités, rye crumbs (G), and herbs (V)

Tuna salad (F - L - Æ) with dill, cornichons, onion rings, chips, and herbs

Grilled eggplants with sesame dressing (SE), pickled eggplants, and herb salad (VG)

SALADS

Cabbage salad with sesame (SE), fermented cabbage, Chinese radish, and spiced dressing (F)

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

Pasta Carbonara (G - E) with smoked and fried mushrooms, white sauce (L), parmesan (L) and parsley (V)

COLD CUTS

Tomatoes with mozzarella (L), lemon mayonnaise (Æ), roasted sunflower seeds, and rucola (V)

Sausage salad (L - Æ - SE) with pickled red onions, bacon crumble, and herbs

Roasted turkey with onion purée, pickled vegetables, roasted buckwheat, and herbs

SALADS

Pinto bean salad with basil and marinated zucchinis (VG)

Salad of the day

NOMINATED FOR



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WEDNESDAY

WARM DISH

Tartlets (G - L) with ham, peas, carrots, celery (S), chives, and cress

We've prepared 2 tartlets per person

GREEN DISH

Tartlets (G - L) with cauliflower, peas, carrots, celery (S), chives, and cress (V)

We've prepared 2 tartlets per person

COLD CUTS

Eggs with dill mayonnaise (Æ), pickled fennel, fennel crudités, and roasted fennel seeds (V)

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

Cauliflower purée with broccoli crudités, herb oil, and herbs (VG)

SALADS

Coarse salads with wheat grains (G), cress oil, and lingonberries (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



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Danish
classics

THURSDAY

WARM DISH

Fish cakes (Æ - G - L) with tartar sauce (L - Æ - SP),
grilled lemon, dill, and potatoes

We've prepared 3 fish cakes per person

GREEN DISH

Pearl barley croquettes (Æ - G - L) with tartar
sauce (L - Æ - SP), dill, and potatoes (V)

We've prepared 2 croquettes per person

COLD CUTS

Liver pâté (L - Æ - G)
with pickled beetroots and
mushroom and bacon mix

Chicken salad (L - Æ - SE - S)
with lettuce, apples, crispy
chicken skin, and herbs

Summer salad with smoked
cheese dressing (L),
cucumbers, radish crudités,
rye crumbs (G), and chives (V)

SALADS

Coarse salads with Ingrid
peas, chives, and
carrots (VG)

Salad of the day

SWEET

Apple cake
with cinnamon
(G - L - Æ)

NOMINATED FOR



WINNER OF COOK OFF



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FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

Tartare with tarragon mayonnaise (Æ - SP), sugar-pickled gooseberries, carrot spaghetti, and tarragon

Fried pork with smoked Dijonnaise (Æ - SP), pickled hazelnuts (N), kohlrabi, and chervil

Mushroom salad (L - Æ - SP) with chanterelles and mushrooms from Bygaard, apples, pickled celery (S), chives, crispy buckwheat, and herbs (V)

Vegetarian

Mushroom salad (L - Æ - SP) with chanterelles and mushrooms from Bygaard, apples, pickled celery (S), chives, crispy buckwheat, and herbs (V)

Carrot tartare (SP - SS) with tarragon mayonnaise (Æ - SP), sugar-pickled gooseberries, carrot spaghetti, and tarragon (V)

CHEESE

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

SALAD

Potato salad with summer cabbage, salsa verde, and marinated peas (VG)

NOMINATED FOR



WINNER OF COOK OFF



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