

WEEK 37

AAMANN  
FROKOSTORDNING



Classical  
Danish  
dishes

# MONDAY

## WARM DISH

“Skipperlabskovs” with beef, onions, potatoes, pickled beets, and chives

## GREEN DISH

Potato compote (L) with sautéed mushrooms, onions, pickled beets, and chives (V)

## COLD CUTS

“Rullepølse” of pork with cress mayonnaise (Æ), “sky” and onion rings

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

Herring (F) with dill mayonnaise (Æ), pickled carrots, leek crudités, and dill

## SALADS

Salad with a variety of peas and cress (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

Moroccan tagine with vegetables, celery (S), cinnamon, chili, onions, Ras el Hanout, dried apricots, chickpeas, butternut squash, tomato, and mint dressing (L) (V)

## COLD CUTS

Roast beef with tarragon mayonnaise (Æ), baked tomatoes, potato crisps, and herbs

Chicken salad (L - Æ) with mushrooms, pickled red onions, and herbs

Pea hummus with roasted sesame (SE), herb oil, and herbs (VG)

## SALADS

Roasted sweet potatoes and carrots with baked garlic oil and sprouts (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



WEEK 37

# AAMANN'S

## FROKOSTORDNING



# WEDNESDAY

## WARM DISH

Pollock in white wine sauce (F - L - SS) with celery crudités (S), carrots, dill, and potatoes

## GREEN DISH

Baked pumpkin in white wine sauce (L - SS) with celery crudités (S), carrots, dill, and potatoes (V)

## COLD CUTS

Fried pork with chervil mayonnaise (Æ), raw marinated plums, bacon crumble, and herbs

Egg salad (Æ - L) with pickled fennel, roasted buckwheat, dill, and herb salad (V)

Baked cauliflower (L) with cauliflower crudités and herbs (V)

## SALADS

Pasta salad (G) with tomato dressing, baked tomatoes, and fresh cheese (L) (V)

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

Lasagna with beef (G - SS), béchamel (L), onions, carrots, celery (S), and cheese (L)

## GREEN DISH

Lasagna with beluga lentils (G - SS), béchamel (L), onions, carrots, celery (S), and cheese (L) (V)

## COLD CUTS

Tomato with basil mayonnaise (Æ), balsamic reduction, garlic chips, and herbs (V)

Tuna salad (L - Æ) with marinated celery (S), roasted capers, and herbs

Cheese (L) with jam and crispbread (G) with nuts (N) (V)

## SALADS

Bitter salads with baked zucchini and mustard vinaigrette (SP) (VG)

Salad of the day

## SWEET

Apple cake with almond crumble (G - L - Æ) and white chocolate (L)

NOMINATED FOR



WINNER OF COOK OFF



WEEK 37

AAMANN  
FROKOSTORDNING



South  
American  
inspired  
menu

# FRIDAY

## WARM DISH

Tortilla (G) with fajita-seasoned chicken, red and green peppers, onions, salsa, pickled red onions, and coriander

*We've prepared 1 tortilla per person*

## GREEN DISH

Tortilla (G) with fajita-seasoned eggplants, red and green peppers, onions, salsa, pickled red onions, and coriander (VG)

*We've prepared 1 tortilla per person*

## COLD CUTS

Grilled beef with mole sauce (G), black corn popcorn, and herbs

Ceviche with lime zest, mango, chopped coriander, chili, and crispy flakes

Corn purée with chili-roasted corn, coriander oil, and herbs (VG)

## SALADS

Bean salad with chili-roasted roots, baked onions, 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