

MONDAY

WARM DISH

Ossobuco with creamy polenta (L)
and gremolata of parsley, horseradish, and lemon zest

GREEN DISH

Creamy polenta (L) with fried mushrooms
and gremolata of parsley, horseradish, and lemon zest (V)

COLD CUTS

Pork salami with artichoke
tapenade, crispy onions (G)
and herb salad

Vitello tonnato (F - Æ)
with parmesan crisps (L)
and rucola

White wine-braised fennel
(SS) with tomato sauce,
fennel crudité, and herbs (VG)

SALADS

Pasta salad (G - L)
with pesto (L),
baked tomatoes,
and Pecorino (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

TUESDAY

WARM DISH

Aloo Gobi with sweet potatoes, cauliflower, spring onions, chili, sesame, and rice (VG-SE)

COLD CUTS

Medium roasted beef with tarragon mayonnaise (Æ), dried tomatoes, and potato crisps

Fish cakes (F - L - G - Æ) with green remoulade (L - Æ), fried capers, and herb salad

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

SALADS

Chickpea salad with fermented cabbage, roasted root vegetables (S), chili, and nigella seeds (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

Tartlets with chicken in white sauce (L),
peas, carrots, celeriac (S), cress, and crispy buckwheat

We've prepared 2 tartlets per person

GREEN DISH

Tartlets with mushrooms in white sauce (L),
peas, carrots, celeriac (S), cress, and crispy buckwheat (V)

We've prepared 2 tartlets per person

COLD CUTS

Grilled pork with
mustard mayonnaise (SP - Æ),
raw marinated plums,
crispy onions (G), and herbs

Pea purée with mint oil,
marinated peas, and herbs
(VG)

Tomato with fresh cheese (L),
balsamic reduction (SS),
roasted buckwheat,
and basil (V)

NOMINATED FOR



SALADS

Salad with
variations of carrots,
grape dressing, and coriander
(VG)

Salad of the day

WINNER OF COOK OFF



WEEK 38

AAMANN
FROKOSTORDNING



THURSDAY

WARM DISH

Pork in sticky sauce with noodles (G),
chili and stir-fried vegetables (S)

GREEN DISH

Squash and eggplants in sticky sauce with noodles (G),
chili and stir-fried vegetables (S) (VG)

COLD CUTS

Pork charcuterie with
tapenade and herb salad

Chicken salad (L - Æ) with
fried celeriac (S), raw
marinated celery (S),
crispy chicken skin, and cress

Potatoes with cottage cheese
(L), lovage mayonnaise (Æ),
pickled red onions,
rye crumbs (G), and herbs (V)

SALADS

Green bean salad with
pointed cabbage,
tarragon vinaigrette,
and egg (Æ) (V)

Salad of the day

SWEET

Tiramisu (L - Æ)

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

FRIDAY

"SMØRREBRØDSDAG"

We've prepared 2 smørrebrød per person

Roast beef with bearnaise cream (Æ),
pickled mushrooms, crispy potato, and herbs

Pork rilette with pickled mustard seeds (SE),
marinated plums, bacon crumble, and herbs

Egg (Æ) with tomato mayonnaise (Æ),
pickled radishes, fennel crudité, and roasted buckwheat (V)

Vegetarian

Cauliflower salad (L - Æ) with pickled cabbage,
kale crisps, and herb salad (V)

Egg (Æ) with tomato mayonnaise (Æ),
pickled radishes, fennel crudité, and roasted buckwheat (V)

CHEESE

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

SALAD

Salad with peas,
mung beans, and
burnt chive oil (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