

WEEK 44

NOMINATED FOR

WINNER OF COOK OFF



AAMANN  
FROKOSTORDNING



MONDAY

## WARM DISH

Pork and veal meatballs in curry (L - G - Æ)  
with crispy cabbage, coconut, and rice

## GREEN DISH

Cauliflower and squash in curry  
with crispy cabbage, coconut, and rice (VG)

## COLD CUTS

Beef brisket  
with pepper cream (L - SP),  
carrot crudités, and herb salad

Chicken terrine (Æ - G)  
with mushroom mayonnaise  
(SP - Æ), romaine lettuce,  
pickled celery (S),  
crispy chicken skin, and cress

Grilled roots with  
red curry vinaigrette,  
roasted sesame (SE),  
spring onions, and herbs (VG)

## SALADS

Noodle salad (G)  
with ginger,  
Swiss chard  
and nuts (N) (VG)

Salad of the day

(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

Barley risotto (G - L)  
with mushrooms, browned butter (L),  
celery (S), carrots, and cheese (L) (V)

## COLD CUTS

Roasted pork  
with pepper pesto (L),  
grilled onions, cornichons,  
bacon crumble, and herbs

Turkey salad (L - Æ - SP)  
with baked pumpkin, crudités,  
roasted buckwheat (G),  
and herbs

Cauliflower purée  
with fried cauliflower,  
chive oil, and herbs (VG)

## SALADS

Potato salad (L)  
with chives,  
pickled onions,  
and salted cucumber (V)

Salad of the day

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WEDNESDAY

### WARM DISH

Beef in oyster sauce (B)  
with fried vegetables (S),  
onions, sprouts, chili, ginger, and rice

### GREEN DISH

Broccoli in green Thai curry sauce  
with edamame beans (SY), stir-fried vegetables (S),  
onions, sprouts, chili, ginger, and rice (VG)

### COLD CUTS

Mackerel (F) in tomato sauce  
with cottage cheese (L),  
onion rings,  
pickled dill seeds, and dill

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

Roasted Brussels sprouts  
with Brussels sprout purée,  
pomelo, roasted walnuts (N),  
and herbs (VG)

### SALADS

Salads  
with Beluga lentils  
and fresh cheese (L) (V)

Salad of the day

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# THURSDAY

## WARM DISH

Carbonara (G - L)  
with pork, eggs (Æ),  
parsley, and cheese (L)

## GREEN DISH

Carbonara (G - L)  
with smoked tempeh, eggs (Æ),  
parsley, and cheese (L) (V)

## COLD CUTS

Tomato with basil mayonnaise  
(Æ - SP), roasted kernels (G),  
fresh basil, and herbs (V)

Roast beef with remoulade  
(SP - S - Æ), crispy onions (G),  
and herbs

Lima bean purée with papri-  
ka-fried onions, herb oil, and  
herbs (VG)

## SALADS

Pasta salad (G)  
with tomato dressing,  
baked tomatoes,  
and basil (VG)

Salad of the day

## SWEET

Liquorice cake  
(L - G - Æ)

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# FRIDAY

## WARM DISH

Pita bread (G) with pulled beef, red cabbage, pickled red onions, salsa, and sour cream dressing (L)

*We've prepared 1 pita per person*

## GREEN DISH

Pita bread (G) with pulled eggplant, red cabbage, pickled red onions, salsa, and sour cream dressing (L) (V)

*We've prepared 1 pita per person*

## COLD CUTS

Ceviche (F)  
with coriander vinaigrette,  
chili, roasted coriander,  
and herbs

Chicken salad (L - Æ - SP)  
with baked celery (S),  
apples, chives, and  
crispy chicken skin

Baked and raw marinated  
Jerusalem artichokes with  
Jerusalem artichoke purée,  
grilled onions, and  
cabbage crudités (VG)

## SALADS

Cabbage salad  
with wheat grains (G)  
and citrus dressing (VG)

Salad of the day

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