

WEEK 45

AAMANN'S
FROKOSTORDNING



NOMINATED FOR

WINNER OF COOK OFF



MONDAY

WARM DISH

Braised pork in sauce with
fried root vegetables, red onions, and potatoes

GREEN DISH

Braised fennel in tomato sauce with
fried root vegetables, red onions, and potatoes (VG)

COLD CUTS

Fried chicken with
lemon mayonnaise (Æ),
pickled vegetables,
and crispy chicken skin

Bean purée with
sprouts, chopped chives,
roasted nuts (N),
and herbs (VG)

Herring with
dill mayonnaise (Æ),
red onion rings,
pickled fennel,
roasted buckwheat,
and dill

SALADS

Cabbage salad
with radicchio,
glazed apples,
fresh herbs, and
roasted almonds (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



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TUESDAY

WARM DISH

Dhal with curry, vegetables,
lentils, chickpeas,
chili, raita (L), and rice (V)

COLD CUTS

Chicken salad (L - Æ)
with celery leaves (S),
romaine lettuce,
roasted buckwheat, and cress

Egg with
chervil mayonnaise (Æ),
pickled parsley root,
crudité, rye crumbs (G),
and herb salad (V)

Baked celeriac (S)
with blackberry coulis,
purée (S), celeriac crudité (S),
and herbs (VG)

SALADS

Daikon with
chili-marinated soybeans (SY),
spring onions,
fresh coriander and
roasted sesame (SE) (VG)

Salad of the day

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WEDNESDAY

WARM DISH

Moroccan tagine with beef strips,
Ras el Hanout, chili, cinnamon,
onions, salted lemon, and Tabouleh (G)

GREEN DISH

Moroccan tagine with eggplant and tomato,
Ras el Hanout, chili, cinnamon,
onions, salted lemon, and Tabouleh (G) (VG)

COLD CUTS

Roasted pork with
coriander mayonnaise (Æ),
plum purée, bacon crumble,
and herbs

Carrot purée with herb oil,
raw-marinated carrots,
and crudité (VG)

Fish salad (L - Æ)
with lemon zest, onion rings,
and Daikon crudité

SALADS

Variation of rice with
warm spices, chili, cinnamon,
baked root vegetables (S),
parsnip, dried apricots,
and fresh parsley (VG)

Salad of the day

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FROKOSTORDNING



THURSDAY

WARM DISH

Turkey in pumpkin sauce (L)
with chili, fried pumpkin,
and parsley potatoes

GREEN DISH

Pumpkin timbale (L - Æ - G) with pumpkin sauce (L)
with chili, fried pumpkin,
and parsley potatoes (V)

COLD CUTS

Grilled cauliflower
with pickled cauliflower,
tarragon mayonnaise (Æ),
and smoked almonds (N) (V)

Sausage salad (L - Æ)
with onions, cornichons,
roasted capers, and herbs

Pork neck fillet rilette with
mustard mayonnaise (Æ),
marinated baked parsley root,
and crudité

SALADS

Kale salad with glazed beets,
fennel crudité, and
pickled coriander seeds (VG)

Salad of the day

SWEET

Carrot cake
(G - L - Æ - N)

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FRIDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

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

Liver pâté (G - L - Æ) with salted meat and “sky” of pork, pickled beets, and shallot rings

Mushroom terrine with buckwheat, truffle mayonnaise (Æ), pickled mushrooms, Jerusalem artichoke crudité, and roasted hazelnuts (N) (V)

Vegetarian

Mushroom terrine with buckwheat, truffle mayonnaise (Æ), pickled mushrooms, Jerusalem artichoke crudité, and roasted hazelnuts (N) (V)

Egg with chive mayonnaise (Æ), pickled fennel, fennel crudité, and herbs (V)

CHEESE

Two types of cheese (L) with Gooseberry compote and crisp (G)

SALAD

Coarse salad with fried potatoes, grated cheese (L), and smoked sunflower seeds

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