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FROKOSTORDNING

Basil oil with lemon

WEEK 51

MONDAY

WARM DISH

Meatballs in curry (G – Æ – L) with chili, pointed cabbage, apple, and rice

GREEN DISH

Fried vegetables (S) in curry with chili, pointed cabbage, apple, and rice (VG)

COLD CUTS

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

Baked parsnip with pumpkin and miso purée (SY), crudité, and fried capers (VG)

Hummus with sesame oil, roasted sesame seeds, and herbs (VG)

SALADS

Bean salad with haricot verts, radicchio, sautéed mushrooms, and fresh herbs (VG)

Salad of the day with herb oil



NOMINATED FOR



WINNER OF COOK OF

 (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 **WEEK 51**



FROKOSTORDNING



TUESDAY

WARM DISH

Beef marinated in BBQ spices with chili, roasted potatoes, and blue cheese cream (L)

GREEN DISH

Fried eggplant marinated in BBQ spices with chili, roasted potatoes, and blue cheese cream (L) (V)

COLD CUTS

Fried chicken with sautéed vegetable filling (S), dressing (L), and crispy chicken skin

"Rullepølse" with "sky", parsley mayonnaise (Æ), onion rings, and herb salad

Jerusalem artichoke purée (L) with roasted kernels and herbs (V)

SALADS

Bulgur (G) with roasted roots, dried tomatoes, horseradish, and fresh herbs (VG)

Salad of the day

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60-90% økologi

WEDNESDAY

WARM DISH

Beluga lentil Bolognese with parmesan (L), crispy basil, and basil oil (V)

COLD CUTS

Pulled beef with chili mayonnaise (Æ), pickled carrots, and cabbage crudité

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

Deviled eggs with soy mayonnaise (SY - Æ), pickled daikon, kohlrabi crudité, and herb salad (V)

SALADS

Cabbage salad with black beans, roasted sweet potatoes, and roasted walnuts (N) (VG)

Salad of the day



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WINNER OF COOK OFF

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WEEK 51



FROKOSTORDNING





NOMINATED FOR



WINNER OF COOK OFF

THURSDAY

WARM DISH

Chicken marinated in kaffir lime with coconut milk, sprouts, carrots, parsley root, chili, and noodles (G)

GREEN DISH

Zucchini and cauliflower marinated in kaffir lime with coconut milk, sprouts, carrots, parsley root, chili, and noodles (G) (VG)

COLD CUTS

Grilled pork with coarse mustard mayonnaise (SE - Æ - SP), pickled beets, bacon crumble, and herbs

Cauliflower patties (G - L - Æ) with fennel crudité, fennel remoulade (Æ - SP), roasted almonds (N), and tarragon (V)

Mushroom salad (L – Æ) with pickled mushrooms, roasted buckwheat (G), and herbs (V)

SALADS

Daikon and fennel with edamame beans, wild rice, roasted sesame seeds (SE), and mint (VG)

Salad of the day

SWEET

Danish Rum balls (L - G - N - Æ)

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60-90% økologi

FROKOSTORDNING

FRIDAY

"SMØRREBRØDSDAG"

We've prepared 2 smørrebrød per person

Chicken salad (L – Æ – S – SP) with romaine lettuce, celery (S), apple, cress, and crispy chicken skin

Beef tartare with tarragon mayonnaise (Æ), tarragon, cornichons, buckwheat, and lingonberry compote

Egg with tomato mayonnaise (Æ), pickled pearl onions, almonds (N), tomato powder, and herbs (V)

Vegetarian

Egg with tomato mayonnaise (Æ), pickled pearl onions, almonds (N), tomato powder, and herbs (V)

Grilled cauliflower with long pepper mayonnaise (Æ), pickled pumpkin, cauliflower crudité, and herbs (V)

CHEESE

Two kinds of cheese (L) with compote and rye flakes (G) (V)

SALAD

Kale salad with roasted potatoes, thyme oil, and pickled root vegetables (S) (VG)

NOMINATED FOR



WINNER OF COOK OFF

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