

Weekly dressing

Basil oil with lemon
zest and garlic

MONDAY

WARM DISH

“Boller i karry” (G - L - Æ)
with pointed cabbage, chili,
grilled apples, and rice

GREEN DISH

Zucchini and broccoli in curry
with pointed cabbage, chili,
grilled apples, and rice (VG)

COLD CUTS

Chicken terrine (L - Æ - G)
with red curry mayonnaise
(Æ - SP), pickled celeriac (S),
roasted buckwheat, and herbs

Braised beef chuck
with soy mayonnaise
(Æ - SY - SP), raw marinated
daikon, and crispy onions (G)

Baked parsnip
with Asian vinaigrette (SY),
crudité, and herb salad (VG)

SALADS

Noodle salad (G)
with Swiss chard,
ginger dressing (SY), sprouts,
and peanuts (N) (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

Weekly dressing

Basil oil with lemon
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AAMANN'S

FROKOSTORDNING

TUESDAY



WEEK 5

WARM DISH

Bolognese with spaghetti (G), beluga lentils, vegetables (S),
tomato, chili, parsley, and parmesan (L) (V)

COLD CUTS

Pork salami
with artichoke
and bean tapenade,
chips, and small greens

Beef tartare
with chervil mayonnaise
(Æ - SP), pickled cucumbers,
potato chips, onion rings,
and herb dust

Baked tomatoes
with balsamic reduction,
mozzarella (L),
tomato powder, and basil (V)

SALADS

Pinto beans
with roasted garlic,
zucchini, and oregano (VG)

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60-90% økologi

AAMANN'S FROKOSTORDNING

WEEK 5

Weekly dressing

Basil oil with lemon
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WEDNESDAY

WARM DISH

Duck cassoulet with confit duck,
pork bacon, Puy lentils, onions, thyme,
and baked tomatoes

GREEN DISH

Vegetable cassoulet (S) with Puy lentils,
cremini mushrooms, onions, thyme,
and baked tomatoes (VG)

COLD CUTS

Country pâté (L - Æ - G)
with parsley mayonnaise
(Æ - SP), roasted nuts (N),
pickled parsley root, and herbs

Potato with lovage
and tarragon mayonnaise
(Æ - SP), cottage cheese (L),
and crispy potato flakes (V)

Fish salad (F - L - Æ)
with dill, capers, lemon zest,
rye crumbs (G), and herbs

SALADS

Bean salad
with tarragon vinaigrette,
olives, and egg (Æ) (V)

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THURSDAY

”SMØRREBRØDSDAG”

We've prepared 2 smørrebrød per person

“Rullepølse” with paprika mayonnaise (Æ - SP),
pickled pepper, bacon crumble, and herbs

Chicken salad (L - Æ - SP) with celeriac (S),
romaine lettuce, apple mix, crispy chicken skin, and cress

Broccoli terrine (L - Æ - G) with lemon mayonnaise (Æ - SP),
cauliflower rice, roasted buckwheat, and herbs (V)

Vegetarian

Broccoli terrine (L - Æ - G) with lemon mayonnaise (Æ - SP),
cauliflower rice, roasted buckwheat, and herbs (V)

Mushroom salad (L - Æ) with pickled mushrooms,
rye crumbs (G), and herbs (V)

CHEESE

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

SALAD

“Råkost” with pickled raisins
and parsley (VG)

SWEET

Apple crumble
with almonds
(G - N) and white
chocolate cream
(L)

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FRIDAY

WARM DISH

Roast beef with béarnaise cream (Æ),
fried potatoes, and root vegetable crudité

GREEN DISH

Cauliflower terrine with truffle, parmesan (L - G - Æ),
béarnaise cream (Æ), fried potatoes,
and root vegetable crudité (V)

COLD CUTS

Fried turkey
with pumpkin purée (L),
pickled vegetables, crudité,
and herbs

Charcuterie
with olive tapenade,
crispy onions (G),
and herb salad

Carrot purée with roasted
kernels and herbs (VG)

SALADS

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

Salad of the day

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