

Weekly dressing

Herb oil
with chili

AAMANN
FROKOSTORDNING



60-90% økologi

WEEK 11

MONDAY

WARM DISH

Pork in hoisin sauce
with onions, carrots, chili, parsley root,
sesame, noodles (G), and sprouts

GREEN DISH

Mushrooms in hoisin sauce
with onions, carrots, chili, parsley root,
sesame, noodles (G), and sprouts (VG)

COLD CUTS

Broccoli terrine (Æ - G - N)
with lemon mayonnaise
(Æ - SP), pickled onions,
crudit , and herbs (V)

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

Pulled beef
with paprika mayonnaise
(Æ - SP), pickled onions,
crispy buckwheat,
and herb salad

SALADS

Chickpea salad
with roasted root vegetables
and ginger marinade (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

Herb oil
with chili

AAMANN'S FROKOSTORDNING TUESDAY



WEEK 11

WARM DISH

Nepalese curry
with root vegetables, chili,
spring onions, and rice (VG)

COLD CUTS

Roast beef
with Dijonnaise (Æ - SP),
marinated beets, potato chips,
and tarragon

Salami with artichoke
and bean cream, crudité,
and herbs

Hummus with olive oil,
roasted kernels,
and herbs (VG)

SALADS

Bulgur salad (G)
with roasted root vegetables
(S) and salted daikon (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

Herb oil
with chili

AAMANN
FROKOSTORDNING



WEEK 11

WEDNESDAY

WARM DISH

Fish cakes (F - G - L - Æ) with grilled lemons,
tartar sauce (Æ), potatoes, and dill

We've prepared 2 per person

GREEN DISH

Pumpkin cakes (G - L - Æ) with grilled lemons,
tartar sauce (Æ), potatoes, and dill (V)

We've prepared 2 per person

COLD CUTS

Baked tomatoes
with mozzarella (L),
balsamic reduction,
crispy buckwheat,
and basil (V)

“Rullepølse” with “sky”,
parsley mayonnaise (Æ - SP),
onions, bacon crumble,
and herbs

Grilled, pickled cucumbers
with dill mayonnaise (Æ - SP),
cottage cheese (L),
cheese crumble (L),
and dill (V)

SALADS

“Råkost”
with apples, lemon,
and cranberries (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

Weekly dressing

Herb oil
with chili

AAMANN'S
FROKOSTORDNING



60-90% ekologí

WEEK 11

THURSDAY

WARM DISH

Tartlets (G) with chicken, white sauce (L),
peas, leeks, cress, and fried buckwheat

We've prepared 2 tartlets per person

GREEN DISH

Tartlets (G) with celery (S), white sauce (L),
peas, leeks, cress, and fried buckwheat (V)

We've prepared 2 tartlets per person

COLD CUTS

Ham salad (L - Æ - SP)
with cornichons,
radish crudité,
rye crumbs (G), and herbs

Herring (F)
with chervil mayonnaise
(Æ - SP), pickled beets,
crispy buckwheat,
and herb salad

Baked Jerusalem artichokes
with purée,
pickled Jerusalem artichokes,
chips, and herbs (VG)

SALADS

Coarse salads
with Sirius peas
and chives (VG)

Salad of the day

SWEET

Muffins (G - L - Æ)

(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

Herb oil
with chili

AAMANN
FROKOSTORDNING



WEEK 11

FRIDAY

WARM DISH

Roast pork sandwich (G) with Dijonnaise (Æ - SP),
pork crackling, cucumber salad, and marinated red cabbage

We've prepared 1 sandwich per person

GREEN DISH

Pulled tempeh sandwich (G) with Dijonnaise (Æ - SP),
crispy onions (G), cucumber salad, and marinated red cabbage
(V)

We've prepared 1 sandwich per person

COLD CUTS

Potatoes
with parsley mayonnaise
(SY), pickled vegetables,
chips, and herbs (VG)

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

Beef tartare
with tarragon mayonnaise
(Æ - SP), baked tomatoes,
potato crisps, onions,
and herbs

SALADS

Kale salad
with carrots
and apple vinegar (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