

Weekly dressing

Herb oil
with garlic

WEEK 13

MONDAY

WARM DISH

“Boller i karry” (L - Æ - G) with coconut flakes, crispy cabbage, and rice

GREEN DISH

Squash and cauliflower in curry with coconut flakes, crispy cabbage, and rice (VG)

COLD CUTS

Chicken salad (L - Æ - SP) with red curry, spring onions, crispy chicken skin, and cress

Carrot purée with soy-roasted kernels (SY), herb oil, and herbs (VG)

Fried broccoli with Asian spices (SY), pickled vegetables (S), sprouts, and fresh coriander (VG)

SALADS

Chickpea salad with chili vinaigrette, salted Daikon, peanuts (N), and sprouts (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

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TUESDAY

WARM DISH

Pearl barley risotto (G - L) with celery (S),
parsley, browned butter, and cheese (L) (V)

COLD CUTS

Vitello tonnato (F - L) with
parmesan chips (L) and arugula

Eggs (Æ) with tomato
mayonnaise (Æ - SP), baked
tomatoes, fennel crudité, roasted
buckwheat, and herb salad (V)

Fried mushrooms with blue
cheese dressing (L), pickled
mushrooms, rye crumbs (G),
and mushroom dust (V)

SALADS

Coarse salads with Ingrid peas,
cress, and salted cucumber
(VG)

Salad of the day

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WEDNESDAY

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WARM DISH

Roast pork in gravy with fried carrots,
red onions, and potatoes

GREEN DISH

Fried mushrooms in creamy mushroom sauce (L)
with fried carrots, red onions, and potatoes (V)

COLD CUTS

Smoked duck breast with
horseradish cream (L - SP),
raw marinated pears,
crispbread (G), and thyme

Patatas Bravas with aioli (Æ),
onion rings, and potato
chips (V)

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

SALADS

Pasta salad (G) with
basil, courgettes, and roasted
pumpkin seeds (VG)

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THURSDAY

WARM DISH

Chicken in red curry with fried parsnips, eggplants, sprouts, sesame, and noodles (G)

GREEN DISH

Broccoli in red curry with fried parsnips, eggplants, sprouts, sesame, and noodles (G) (VG)

COLD CUTS

Fried pork with chili mayonnaise (Æ - SP), Pak Choi crudité, raw marinated cabbage, and cabbage chips

Fish salad (F - L - Æ - SP) with pickled Daikon, rye crumbs (G), and herbs

Grilled cauliflower with purée (SY), pickled Romanesco, crudité, and roasted kernels (VG)

SALADS

Baked sweet potatoes with Nigella seeds, baked garlic, and soybeans (SY) (VG)

Salad of the day

SWEET

Lemon mousse (L - Æ) with crumble (G) and cream (L)

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FRIDAY

WARM DISH

“Bøf sandwich” (G) with gravy (L), onion soubise, pickled red onions, crispy onions (G), and remoulade (Æ)

We've prepared 1 sandwich per person

GREEN DISH

Celery “bøf sandwich” (G) with gravy (L), onion soubise, pickled red onions, crispy onions (G), and remoulade (Æ) (V)

We've prepared 1 sandwich per person

COLD CUTS

Country pâté (L - Æ - G) with parsley mayonnaise (Æ - SP), roasted hazelnuts (N), and pickled mustard seeds

Salt-baked yellow beets with cashew nut purée, lemon-marinated cabbage mix, and crudité of Chioggia beets (VG)

Charcuterie with tapenade, chips, and small salads

SALADS

Potato salad (L)
with chives and radishes (V)

Salad of the day

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