

Weekly dressing

Mushroom oil
with roasted garlic

AAMANN
FROKOSTORDNING



WEEK 17

TUESDAY

WARM DISH

Chicken curry
with grilled apples,
pointed cabbage, and rice

GREEN DISH

Cauliflower and broccoli curry
with grilled apples, pointed cabbage,
and rice (VG)

COLD CUTS

Chicken salad (L - Æ - SP)
with baked celeriac (S),
apples, celery (S), crudité,
crispy chicken skin, and herbs

Grilled pork neck
with chili mayonnaise
(Æ - SP), pickled Daikon,
Chinese cabbage crudité,
and bacon crumble

Fried carrots
with coriander vinaigrette,
pomegranate,
and roasted coriander seeds
(VG)

SALADS

Cabbage salad
with quinoa,
sunflower seeds,
and curry oil

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
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WEDNESDAY

WARM DISH

Spaghetti Bolognese (G),
parsley, and Parmesan (L)

GREEN DISH

Spaghetti with tomato sauce (G),
tempeh, parsley, and Parmesan (L)

COLD CUTS

Baked tomatoes
with mayonnaise (Æ),
fried basil, tomato dust,
and herbs

Coppa with olive tapenade
and small greens

Braised fennel
with tomato sauce,
fennel crudité, and herb salad
(VG)

SALADS

Pinto beans
with baked garlic
and eggplants

Salad of the day

NOMINATED FOR

WINNER OF COOK OFF



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THURSDAY

WARM DISH

Turkey in gravy
with fried carrots, pumpkin,
and potatoes

GREEN DISH

Pearl barley croquettes (G - L - Æ) with herb dressing (L),
carrots, pumpkin, and potatoes

We've prepared 2 croquettes per person

COLD CUTS

Chicken meatballs (G - L - Æ)
with lemon mayonnaise
(Æ - SP), pickled vegetables,
fried buckwheat, and cress

Eggs with chervil mayonnaise
(Æ - SP), pickled rhubarb,
spinach crudité, rye crumbs
(G), and herbs

Marinated yellow beets
with sunflower hummus,
crudité, and chopped herbs
(VG)

SALADS

"Råkost"
with carrots, parsley root,
apples, and cranberries

Salad of the day

SWEET

skabelon skabelon

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FRIDAY

"SMØRREBRØDS DAG"

We've prepared 2 smørrebrød per person

Tartar with tarragon mayonnaise (Æ - SP),
raw marinated radishes, potato chips and herbs

Grilled pork breast with rhubarb compote,
Dijonnaise (Æ - SP), bacon crumble and chervil

Cauliflower terrine with cauliflower purée,
pickled green cauliflower, crudité and herbs

Vegetarian

Cauliflower terrine with cauliflower purée,
pickled green cauliflower, crudité and herbs

Broccoli tartar with oregano mayonnaise (SY),
potato chips and herbs (VG)

CHEESE

Two types of Danish cheeses (L)
with chutney and rye crackers
(G)

SALAD

Pasta salad (G)
with baked tomatoes,
tomato pesto
and roasted kernels

NOMINATED FOR



WINNER OF COOK OFF



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