



60-90% økologi

WEEK 18

# AAMANN'S FROKOSTORDNING

## MONDAY

### Weekly dressing

Vinaigrette with  
mustard (SP)

### WARM DISH

Mapo tofu with beef,  
shiitake mushrooms, tofu,  
and rice

### GREEN DISH

Mapo tofu with shiitake mushrooms,  
tofu, and rice.

### COLD CUTS

Cured ham with Dijonnaise  
(Æ - SP),  
raw marinated rhubarb,  
thyme, bacon crumble,  
and herbs

Tomato  
with rosemary mayonnaise  
(SP - Æ), roasted buckwheat,  
and fresh basil (V)

Lima bean purée  
with fermented cabbage,  
kale chips, and herbs (VG)

### SALADS

Cabbage salad  
with chickpeas  
and ginger

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





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# AAMANN'S FROKOSTORDNING

## TUESDAY

### Weekly dressing

Vinaigrette with  
mustard (SP)

### WARM DISH

Curry with carrots, squash,  
eggplants, and rice (VG)

### COLD CUTS

“Rullepølse”  
with parsley mayonnaise  
(Æ - SP), “sky”, onion rings,  
and cress

Chicken meatballs (Æ - L - G)  
with fresh cheese (L),  
pickled onions,  
crispy chicken skin,  
and herb salad

Grilled celery (S)  
with pepper purée,  
balsamic reduction,  
crudité, and herbs (VG)

### SALADS

Noodle salad (G)  
with ginger marinade,  
Pak Choy, pickled onions,  
and sprouts (VG)

Salad of the day



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# AAMANN'S FROKOSTORDNING

## WEDNESDAY

### Weekly dressing

Vinaigrette with  
mustard (SP)

### WARM DISH

Pollock (F) with white wine sauce (L - SS),  
fennel crudité, dill, and couscous (G)

### GREEN DISH

Braised fennel with white wine sauce (L - SS),  
fennel crudité, dill, and couscous (G) (V)

### COLD CUTS

Roast beef with remoulade  
(SP - Æ - S), crispy onions (G),  
and chervil

Roasted broccoli  
with cashew nut purée (N),  
lemon vinaigrette, crudité,  
and herbs (VG)

Ham salad (L - Æ - SP)  
with cornichons, onion rings,  
bacon crumble, and herbs

### SALADS

“Råkost”  
with carrots, cabbage, apples,  
and roasted kernels (G) (VG)

Salad of the day

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AAMANN'S  
FROKOSTORDNING

THURSDAY

**Weekly dressing**

Vinaigrette with  
mustard (SP)

**WARM DISH**

Paprika schnitzel with smoked paprika,  
cream sauce (L), roasted root vegetables (S), and rice

**GREEN DISH**

Stuffed pepper with rice, roasted root vegetables (S),  
dill, and onions (VG)

*We've prepared 1 per person*

**COLD CUTS**

Tuna salad (L - Æ - F - SP)  
with fried corn,  
roasted sunflower seeds,  
and dill

Salami with kale pesto (L)  
and arugula

Chicken liver mousse (L)  
with port wine reduction (SS),  
pickled mushrooms,  
onion rings, and herbs

**SALADS**

Green beans  
with tarragon vinaigrette,  
pointed cabbage, and eggs  
(Æ) (V)

Salad of the day

**SWEET**

Carrot cake  
(G - L - Æ)

NOMINATED FOR



WINNER OF COOK OFF



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## Weekly dressing

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# FRIDAY

## WARM DISH

Beef stroganoff (L)  
with bacon, onions, tomatoes,  
mushrooms, and mashed potatoes (L)

## GREEN DISH

Fried mushrooms in creamy sauce (L)  
with onions, tomatoes, and mashed potatoes (L) (V)

## COLD CUTS

Country pâté (L - Æ - G)  
with nut mayonnaise (Æ - N),  
cornichons, crudité,  
and roasted hazelnuts (N)

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

Variation of onions  
with freshly chopped chives  
and herbs (VG)

## SALADS

Kale salad  
with hazelnuts (N)  
and variation of roots  
(S) (VG)

Salad of the day

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