

WEEK 21

AAMANN
FROKOSTORDNING



Weekly dressing

Mushroom oil
with oregano

MONDAY

WARM DISH

Chili con carne of beef chuck with tomato, beans, chili, onions, sour cream (L) and rice

GREEN DISH

Chili sin carne with tomato sauce, beans, chili, onions, sour cream (L) and rice (V)

COLD CUTS

Charcuterie with tapenade
and small salads

Potato terrine (Æ - G - L) with
lovage mayonnaise (Æ - SP),
pickled gooseberries, chips,
and pea shoots (V)

Turkey (Æ - L - G) with onion
purée, raw-marinated radishes,
crispy chicken skin, and herbs

SALADS

Coarse salads with beluga
lentils, chili vinaigrette,
and corn (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

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TUESDAY

WARM DISH

Aloo Gobi with sweet potatoes, cauliflower, spring onions, sesame, and root vegetable raita (L - S) (V)

COLD CUTS

Pâté (G - L - Æ) with lemon-grass mayonnaise (Æ - SP), pak choi crudité, and onion sprouts

Fish salad (F - Æ - L - SP) with lemon zest, dill, fried capers, and herb salad

Grilled carrots with parsley vinaigrette, dukkah (N), and herbs (VG)

SALADS

Rice salad with a variety of peas, chili-fried carrots, and sprouts (VG)

Salad of the day

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WEDNESDAY

WARM DISH

“Medister” with mustard (SS), “Sønderjysk”
white cabbage (L), and potatoes

We've prepared 2 per person

GREEN DISH

Pasta Arrabiata (G) with tomato sauce,
basil, and parmesan (L) (V)

COLD CUTS

Herring (F) with rhubarb
compote, sour cream (L),
onion rings, roasted
buckwheat, and dill

Chicken meatballs (Æ - L - G)
with chervil mayonnaise
(Æ - SP), pickled vegetables,
and chips

Baked tomatoes with fermented
garlic mayonnaise (SY), fried
basil, and herb salad (VG)

SALADS

Iceberg lettuce with cress,
cress oil, and pickled
cucumbers (VG)

Salad of the day

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THURSDAY

Spanish
menu

WARM DISH

Paella with peperoni, shrimp (K), vegetables,
tomato, saffron, and rice

GREEN DISH

Paella with eggplant, broccoli, vegetables,
tomato, saffron, and rice (VG)

COLD CUTS

Oxtail terrine with smoked
paprika mayonnaise (Æ - SP),
pickled pepper, carrot crudité,
and herbs

Bravas potatoes with tomato
sauce, chili oil, potato chips,
and herb salad (VG)

Salmorejo (G) with garlic
purée, egg (Æ), roasted
hazelnuts (N), and herbs (V)

SALADS

Salads with grilled bell
pepper, tomato, and
baked garlic oil

Salad of the day

SWEET

Coconut
macaroons (Æ)

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FRIDAY

WARM DISH

“Flæskestegssandwich” (G) with Dijonnaise (Æ - SP),
cucumber salad, and red cabbage

We've prepared 1 sandwich per person

GREEN DISH

Mushroom burger (G) with portobello mushrooms, cucumber
salad, Dijonnaise (Æ - SP), and red cabbage (V)

We've prepared 1 burger per person

COLD CUTS

Pastrami with balsamic
reduction, parmesan
flakes (L), and arugula

Summer salad with smoked
cheese (L), radish crudité, rye
crumble (G), and herbs (V)

Egg (Æ) with lemon
mayonnaise (Æ - SP), pickled
daikon, kohlrabi crudité,
and herb salad (V)

SALADS

Potato salad (L - SP - Æ)
with cucumber, chives,
and radishes (V)

Salad of the day

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