

Weekly dressing

Vinaigrette made
with herb oil (SP)

AAMANN
FROKOSTORDNING



WEEK 22

MONDAY

WARM DISH

Pork schnitzel with creamy mushroom sauce (L),
roasted root vegetables (S) and mashed potatoes (L)

We've prepared 1 schnitzel per person

GREEN DISH

Fried mushrooms in creamy mushroom sauce (L)
with roasted root vegetables (S) and mashed potatoes (L) (V)

COLD CUTS

Beef meatballs (Æ - L - G)
with paprika mayonnaise (Æ),
fermented cabbage,
chips and herb salad

Cauliflower purée
with grilled cauliflower,
crudité and sprouts (VG)

Fried green beans
with egg cream (Æ),
marinated radishes
and fennel crudité (V)

SALADS

Cabbage salad
with fermented cabbage,
carrot crudité
and sunflower seeds (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

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TUESDAY

WARM DISH

Fried rice with egg (Æ), carrots, celery (S),
cauliflower, broccoli, sprouts, peanuts (JN)
and soy dressing (SY) (V)

COLD CUTS

Pink roast of veal
with remoulade (Æ - SP - S),
crispy onions (G)
and herb salad

Tuna salad (F - Æ - SP - L)
with dill, lemon zest,
roasted buckwheat and herbs

Baked tomatoes
with basil mayonnaise (SY),
roasted kernels and basil (VG)

SALADS

Coarse salads
with Chinese radishes,
cashew nuts (N)
and coriander (VG)

Salad of the day

NOMINATED FOR

WINNER OF COOK OFF



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WEDNESDAY

WARM DISH

Pasta Carbonara with Guanciale (G),
white sauce, basil and cheese (L)

GREEN DISH

Pasta (G) with aubergines, courgettes,
white sauce (L), basil and cheese (L) (V)

COLD CUTS

Grilled broccoli
with lemon vinaigrette (SP),
marinated cauliflower,
roasted sunflower seeds
and herbs (VG)

Meatballs (Æ - L - G)
with fresh cheese (L),
rosemary mayonnaise
(Æ - SP), carrot crudité
and herbs

Beer-braised ham
with chervil mayonnaise (Æ),
pickled onions, chips
and herb salad

SALADS

Bitter salads
with thyme-roasted
potatoes and
marinated kernels
(G) (VG)

Salad of the day

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WEEK 22

THURSDAY

WARM DISH

“Biksemað” with beef, pork,
potatoes, onions and ketchup (S)

GREEN DISH

“Biksemað” with smoked tempeh (LU),
potatoes, onions and ketchup (S) (VG)

COLD CUTS

Beef pâté (Æ - L - G)
with parsley mayonnaise
(Æ - SP), pickled mushrooms,
roasted nuts (N) and herbs

Roasted chicken thigh
with roasted vegetables,
tarragon mayonnaise (Æ - SP),
rhubarb crudité and herbs

Egg salad (Æ - L)
with marinated radishes,
broccoli crudité
and chervil (V)

SALADS

“Råkost”
with lemon, parsnip,
cranberries
and parsley (VG)

Salad of the day

SWEET

Chocolate mousse
(L - Æ) with
strawberry
compote
and crumble (L)

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FRIDAY

WARM DISH

Roast beef with bearnaise cream (Æ - SP),
root vegetable crudité and roasted potatoes

GREEN DISH

Cauliflower terrine with truffle and parmesan (L),
bearnaise cream (Æ - SP), root vegetable crudité
and roasted potatoes (V)

COLD CUTS

Pepperoni spread
with balsamic reduction (SS),
cornichons, onion rings,
chips and herbs

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

Grilled courgettes
with tomato sauce,
marinated courgettes,
roasted buckwheat and herbs
(VG)

SALADS

Pasta salad (G)
with pesto (L),
broccoli crudité, basil
and parmesan (L) (V)

Salad of the day

