

Weekly dressing

Beetroot vinaigrette
(SP)

AAMANN
FROKOSTORDNING



WEEK 24

TUESDAY

WARM DISH

“Biksemað” with beef, pork,
potatoes, onions, and ketchup

GREEN DISH

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

COLD CUTS

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

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

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

SALADS

“Råkost”
with lemon, parsnip,
cranberries, and parsley (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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WEDNESDAY

WARM DISH

Pasta Puttanesca (G) with capers, olives, parsley,
slow-roasted tomatoes, and cheese (L) (V)

COLD CUTS

Pulled pork with Dijonnaise
(SP), apples, onion rings,
bacon crumble, and herbs

Beef meatballs (G - L - Æ)
with tomato sauce,
fresh cheese (L),
and fried basil

Grilled zucchini
with lemon zest,
roasted kernels (G),
and herb salad (VG)

SALADS

Beans and fennel crudité
with grilled bell pepper
and herbs (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



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THURSDAY

WARM DISH

Saithe in white wine sauce (L)
with fennel, dill, and potatoes

GREEN DISH

Mushroom terrine (G - L - Æ) with white wine sauce,
fennel, dill, and potatoes (V)

COLD CUTS

Roasted turkey
with parsley root purée,
raw marinated carrots,
and crispy chicken skin

Charcuterie with artichoke
and bean cream, chips,
and arugula

Potato
with lovage mayonnaise (Æ),
pickled gooseberries, and
asparagus crudité (V)

SALADS

Root vegetables with
sea buckthorn marinade,
radishes, and pea shoots (VG)

Salad of the day

SWEET

Chocolate mousse
(L - Æ)
with strawberry
compote

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FRIDAY

WARM DISH

Lasagna (G) with beef, carrots, celery (S),
tomato sauce, béchamel (L), and cheese (L)

GREEN DISH

Lasagna (G) with beluga lentils, carrots, celery (S),
tomato sauce, béchamel (L), and cheese (L) (V)

COLD CUTS

Vitello tonnato (F - L - Æ)
with parmesan (L)
and small salad leaves

Baked tomatoes
with herb mayonnaise (Æ),
roasted onions (G),
tomato powder, and basil (V)

Salami spread with
lemon mayonnaise (Æ),
marinated blueberries,
and celery crudité (S)

SALADS

Summer cabbage
with garlic-roasted eggplant,
black chickpeas,
and Mediterranean herbs
(VG)

Salad of the day

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