

**Weekly dressing**

Herb oil

**AAMANN**  
**FROKOSTORDNING**



**WEEK 28**

# MONDAY

## WARM DISH

Mapo tofu with beef, tofu (SY),  
shiitake mushrooms, onions, spring onions, chili, and rice

## GREEN DISH

Mapo tofu with tofu (SY),  
shiitake mushrooms, onions, spring onions, chili, and rice (VG)

## COLD CUTS

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

Grilled broccoli  
with chili and soy vinaigrette,  
roasted sesame seeds  
(SY - SE), and spring onion  
crudit  (VG)

Hummus  
with coriander oil,  
roasted chickpeas,  
sprouts, and herbs (VG)

## SALADS

Noodle salad (G)  
with bok choy,  
ginger marinade,  
pickled onions,  
and sprouts (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

Weekly dressing

Herb oil

AAMANN  
FROKOSTORDNING



WEEK 28

# TUESDAY

## WARM DISH

Green pasta with pesto (G - L), broccoli, edamame beans, crispy cabbage, and parmesan (L) (V)

## COLD CUTS

Tartare  
with tarragon mayonnaise  
(Æ - SP), raw marinated  
blackberries, potato crisps,  
and herbs

Egg (Æ)  
with lemon mayonnaise  
(Æ - SP), marinated radishes,  
kohlrabi crudité,  
and crispy buckwheat (V)

Grilled roots (S)  
with vinaigrette, crudité,  
and herb salad (VG)

## SALADS

Variation of green beans  
with olives, baked fennel,  
and fennel crudité (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

Weekly dressing

Herb oil

AAMANN  
FROKOSTORDNING



WEEK 28

# WEDNESDAY

## WARM DISH

Meatballs (G - L - Æ) with gravy (L),  
fried root vegetables (S), and potatoes

*We've prepared 2 per person*

## GREEN DISH

Zucchini patties (G - L - Æ) with gravy (L),  
fried root vegetables (S), and potatoes (V)

*We've prepared 2 per person*

## COLD CUTS

Beef pâté (Æ - L - G)  
with Dijonnaise (Æ - SP),  
pickled mushrooms, crisps,  
and herb salad

Summer salad  
with smoked cheese (L),  
radish crudité,  
roasted buckwheat,  
and herbs (V)

Fish salad (F - L - Æ - SP)  
with lemon zest, dill,  
rye crumbs (G), and herbs

## SALADS

Iceberg with cress oil,  
salted cucumber,  
and tomatoes (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

**Weekly dressing**

Herb oil

**AAMANN**  
**FROKOSTORDNING**



**WEEK 28**

# THURSDAY

## WARM DISH

Pie (L - G) with pork ham, leeks, potatoes, egg (Æ), and cheese (L)

*We've prepared 1 per person*

## GREEN DISH

Pie (L - G) with mushrooms, leeks, potatoes, egg (Æ), and cheese (L) (V)

*We've prepared 1 per person*

## COLD CUTS

Ham salad (L - Æ - SP)  
with cornichon crudité,  
bacon crumble, fried corn,  
and herbs

Baked tomatoes  
with basil mayonnaise  
(Æ - SP), garlic chips,  
tomato powder, and basil (V)

Salt-baked celeriac (S)  
with peanut sauce (N),  
raw-marinated celery (S),  
roasted nuts (N),  
and garnish (VG)

## SALADS

“Råkost”  
with hazelnuts (N),  
apples, lemon,  
and herbs (VG)

Salad of the day

## SWEET

“Koldskåls”  
panna cotta (L)  
with crumble of  
“kammerjunker”  
(G)

(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

Weekly dressing

Herb oil

AAMANN  
FROKOSTORDNING



WEEK 28

# FRIDAY

## "SMØRREBRØDS DAG"

*We've prepared 2 smørrebrød per person*

Fried pork with chive mayonnaise (Æ - SP),  
pickled red onions, crispy onions (G), and herbs

Beef tartare with tarragon mayonnaise (Æ - SP),  
pickled oyster mushrooms, roasted hazelnuts (N), and herbs

Egg salad (Æ - SP) with romaine lettuce,  
apples, pickled celery (S), chives, crispy buckwheat, and cress (V)

### Vegetarian

Egg salad (Æ - SP) with romaine lettuce,  
apples, pickled celery (S), chives, crispy buckwheat, and cress (V)

Carrot tartare with tarragon mayonnaise (Æ - SP),  
pickled oyster mushrooms, roasted hazelnuts, and herbs (V)

### CHEESE

Two types of cheese (L)  
with compote and rye crispbread  
(G) (V)

### SALAD

Potato salad (L - Æ)  
with chives, radishes,  
and pea shoots (V)

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

