

Weekly dressing

Beet root vinaigrette
(SP)

AAMANN
FROKOSTORDNING



WEEK 31

MONDAY

WARM DISH

Mapo tofu with pork, shiitake mushrooms, tofu (SY),
stir-fried vegetables (S) and rice

GREEN DISH

Mapo tofu with shiitake mushrooms, tofu (SY),
stir-fried vegetables (S) and rice (VG)

COLD CUTS

Hummus with sesame oil (SE),
roasted sesame (SE) and
herbs (VG)

Pork salami with remoulade
(S - SP - Æ), red onion rings
and herb salad

Grilled carrots with mustard
vinaigrette (SP), roasted
kernels and herbs (VG)

SALADS

Cabbage salad with mung
beans, pickled roots
and ginger (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

Creamy pearl barley risotto (G - L) with browned butter (L),
celery variation (S) and mushrooms from Bygård (V)

COLD CUTS

Ham salad (L - Æ) with
cornichons, onion ringe and
chives

Shellfish salad
(F - K - SP - Æ - L) with
fennel crudité, fried capers
and dill

Baked tomatoes with basil
mayonnaise (Æ), garlic chips,
basil chiffonade and herbs (V)

SALADS

Pointed cabbage salad with
chive oil and citrus-marinated
squash (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



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WEDNESDAY

WARM DISH

Chicken with green pesto cream sauce (L), broccoli crudité and small roasted potatoes

GREEN DISH

Green curry with squash, cauliflower and small roasted potatoes (VG)

COLD CUTS

Beef tartare with tarragon mayonnaise (Æ), cornichons, shallots and potato crisps

Broccoli terrine (Æ - G) with hazelnuts (N), lemon mayonnaise (Æ), pickled gooseberries and broccoli crudité (V)

Egg salad (Æ - L - SP) with cauliflower crudité, roasted buckwheat and herb salad (V)

SALADS

Pearl barley salad (G) with carrot variation (S) and herbs (VG)

Salad of the day

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WEEK 31

THURSDAY

WARM DISH

Roasted pork in sticky sauce with sprouts,
chili, onions, carrots and noodles (G)

GREEN DISH

Fried aubergines in sticky sauce with sprouts, chili, onions,
carrots and noodles (G) (VG)

COLD CUTS

Chicken meatballs (G - L) with
chervil mayonnaise (Æ),
pickled mushrooms, bacon
crumble and herbs

Beef pâté (G - L - Æ - N) with
caper mayonnaise (Æ),
roasted almonds (N) and
herbs

Celery purée (S) with herb oil,
celery crudité and herbs (VG)

SALADS

Rice salad with chili-fried
roots, peas and sprouts (VG)

Salad of the day

SWEET

“Citronmåne”
(L - G - Æ)

NOMINATED FOR



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WEEK 31

FRIDAY

"SMØRREBRØDS DAG"

We've prepared 2 smørrebrød per person

Roast beef with béarnaise cream (Æ), sweet lingonberries, pickled red onions, crispy onions (G) and herbs

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

Egg and tomato with Dijonnaise (Æ - SP), kohlrabi, dill and crispy buckwheat (V)

Vegetarian

Egg and tomato with Dijonnaise (Æ - SP), kohlrabi, dill and crispy buckwheat (V)

Root vegetable terrine (Æ - L) with béarnaise cream (Æ), sweet lingonberries, pickled red onions, crispy onions (G) and herbs (V)

CHEESE

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

SALAD

Summer cabbage with mung beans, cress oil and cress (VG)

NOMINATED FOR



WINNER OF COOK OFF



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