

Weekly dressing

Herb oil with lemon
and baked garlic

AAMANN
FROKOSTORDNING



WEEK 32

MONDAY

WARM DISH

Chicken fricassee (L) with carrots, peas,
celery (S), and potatoes

GREEN DISH

Vegetable fricassee (L) with carrots, peas, celery (S),
and potatoes (V)

COLD CUTS

Pork rilette with pickled
mustard seeds (SP), roasted
nuts (N), cabbage crudité, and
herbs

Beetroot salad with baked and
pickled beets, buckwheat
kernels, and cress (VG)

Roast beef with remoulade
(S - L - Æ - SP - SS)
and crispy onions (G)

SALADS

Salad with peas, cucumber,
dill, and dill oil (VG)

White cabbage, green kale,
and fermented cabbage
with croutons (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 with lemon
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AAMANN FROKOSTORDNING TUESDAY



WEEK 32

WARM DISH

Dahl with lentils, curry, chili, cinnamon, vegetables, raita (L),
and Naan bread (G) (V)

COLD CUTS

Herring (F) with onion rings,
dill mayonnaise (Æ), pickled
vegetables, and roasted buck-
wheat

Veal salami with green
remoulade (Æ), chips,
and herb salad

Green pea purée with
raw-marinated peas, mint oil,
and herbs (VG)

SALADS

Noodle salad (G) with Swiss
chard, sprouts, and chili
vinaigrette (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



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WEEK 32

WEDNESDAY

WARM DISH

Fish (F) in saffron sauce (L) with red and green peppers,
parsley, and potatoes

GREEN DISH

Eggplant and cauliflower in saffron sauce (L) with red and
green peppers, parsley, and potatoes (V)

COLD CUTS

Grilled zucchini with lemon
marinade, pickled mushrooms,
and roasted buckwheat (VG)

Pork charcuterie with
artichoke tapenade and
arugula

Beef brisket with horseradish
cream (L), pickled onions,
beetroot crudité, and herbs

SALADS

Bulgur salad (G) with roasted
roots (S), apricot, and warm
spices (VG)

Salad of the day

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WINNER OF COOK OFF



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WEEK 32

THURSDAY

WARM DISH

Moussaka with beef, potatoes, eggplant, and béchamel (L)

GREEN DISH

Braised fennel in tomato sauce with roasted carrots, parsley roots, and spiced rice (VG)

COLD CUTS

Beef terrine with chervil mayonnaise (Æ), pickled carrots, chips, and herb salad

Eggs with tomato mayonnaise (Æ), baked tomatoes, roasted kernels, and herbs (V)

Lentil purée with pickled vegetables and herb oil (VG)

SALADS

Carrot variation salad with sea buckthorn vinaigrette (VG)

Salad of the day

SWEET

Banana Cake
(G - L - Æ)

NOMINATED FOR



WINNER OF COOK OFF



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AAMANN
FROKOSTORDNING



WEEK 32

FRIDAY

WARM DISH

Build-your-own burger (G) with beef patty, crispy lettuce, pickled cucumbers, crispy onions (G), and burger dressing (Æ)

We've prepared 1 burger per person

GREEN DISH

Build-your-own burger (G) with portobello mushrooms, crispy lettuce, pickled cucumbers, crispy onions (G), and burger dressing (Æ) (V)

We've prepared 1 burger per person

COLD CUTS

Fish salad (F – L – Æ) with fennel crudité, rye crumbs (G), and dill

Grilled parsley roots with salsa verde, pickled carrots, chips, and herb salad (VG)

Salami spread with olives, crudité, and red mizuna

SALADS

Cabbage salad with roasted potatoes, pickled onions, and herbs (VG)

Salad of the day

NOMINATED FOR

WINNER OF COOK OFF



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