



MONDAY

WARM DISH

Chicken in red curry with stir-fried vegetables, chili, spring onions and rice

GREEN DISH

Zucchinis in red curry with stir-fried vegetables, chili, spring onions and rice (VG)

COLD CUTS

Potatoes with lovage mayonnaise (Æ), smoked cheese (L), radish crudité, rye crumbs (G) and herbs (V)

Tuna salad (F - L - Æ) with dill, cornichons, onion rings, crisps and herbs

Grilled eggplants with sesame dressing (SE - L), pickled eggplants, sprouts and herb salad (VG)

SALADS

Cabbage salad with sesame (SE), fermented cabbage, Chinese radish and spiced dressing (F)

Salad of the day

NOMINATED FOR











TUESDAY

WARM DISH

Pasta Carbonara ($G - \mathcal{A}$) with smoked and fried mushrooms, white sauce (L), parmesan (L) and parsley (V)

COLD CUTS

Tomatoes with mozzarella (L), lemon mayonnaise (Æ), roasted sunflower seeds and rucola (V)

Sausage salad (L - Æ - SE) with pickled red onions, bacon crumble and herbs

Roasted turkey with onion purée (L), pickled vegetables, roasted buckwheat and herbs

SALADS

Pinto bean salad with basil and marinated zucchinis (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF







WEDNESDAY

WARM DISH

Tartlets (G - L) with ham, peas, carrots, celery (S), chives and cress

We've prepared 2 tartlets per person

GREEN DISH

Tartlets (G - L) with cauliflower, peas, carrots, celery (S), chives and cress (V)

We've prepared 2 tartlets per person

COLD CUTS

Eggs with dill mayonnaise (Æ), pickled fennel, fennel crudité and roasted fennel seeds (V)

Beef salami with remoulade (S - Æ - SE - SS - SP), crispy onions (G) and herbs

Cauliflower purée with broccoli crudité, herb oil and herbs (VG)

SALADS

Course salads with wheat kernels (G), cress oil and lingonberries (VG)

Salad of the day

NOMINATED FOR

WINNER OF COOK OFF





WEEK 34





Danish classics

THURSDAY

WARM DISH

Fish cakes (Æ – G – L) with tartar sauce (L – Æ – SP), grilled lemon, dill and potatoes We've prepared 2 fish cakes per person

GREEN DISH

Pearl barley risotto croquettes (Æ – G – L) with tartar sauce (L – Æ – SP), dill and potatoes (V)

We've prepared 2 croquettes per person

COLD CUTS

Beef pâté (L - Æ - G) with pickled beetroot and mushrooms

Chicken salad (L - Æ - SE - S) with gem lettuce, apples, crispy chicken skin and herbs

Summer salad with smoked cheese dressing (L), cucumbers, radish crudité, rye crumbs (G) and chives (V)

SALADS

Salad with Ingrid peas, chives and carrots (VG)

Salad of the day

SWEET

Apple cake with cinnamon (G - L - Æ)

NOMINATED FOR



WINNER OF COOK OF







FRIDAY

"SMØRREBRØDSDAG"

We've prepared 2 smørrebrød per person

Tartar with tarragon mayonnaise (Æ – SP), sugar-pickled gooseberries, carrot spaghetti and tarragon

Fried pork with smoked Dijon mayonnaise (Æ – SP), pickled hazelnuts (N), kohlrabi and chervil

Mushroom salad (L - Æ - SP) with chanterelles and mushrooms from Bygaard, apples, pickled celery (S), chives, crispy buckwheat and herbs (V)

Vegetarian

Mushroom salad (L - Æ - SP) with chanterelles and mushrooms from Bygaard, apples, pickled celery (S), chives, crispy buckwheat and herbs (V)

Carrot tartar (SP - SS) with tarragon mayonnaise (Æ - SP), sugar-pickled gooseberries, carrot spaghetti and tarragon (V)

CHEESE

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

SALAD

Potato salad with summer cabbage, salsa verde and marinated peas (VG)

NOMINATED FOR





