

Weekly dressing

Herb oil

AAMANN
FROKOSTORDNING



WEEK 35

MONDAY

WARM DISH

Braised pork belly and pork neck
with apples and mash of root vegetables and potatoes (S - L)

GREEN DISH

Braised mushrooms with apples
and mash of root vegetables and potatoes (S - L) (V)

COLD CUTS

Fish salad (F - L - Æ)
with crispy buckwheat, dill,
and herbs

Cauliflower purée (L)
with roasted cauliflower,
raw marinated kale, and herbs
(V)

Grilled turkey
with paprika mayonnaise (Æ),
raw marinated celeriac (S)
and crispy chicken skin

SALADS

Pointed cabbage salad
with roasted and pickled
carrots and smoked paprika
vinaigrette (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

Bolognese with pasta (G), tomato sauce (SS), carrots, celeriac (S), onions, soy chunks (SY) and parmesan cheese (L) (V)

COLD CUTS

Pork salami spread with bean and artichoke cream, lettuce, and capers

Long-baked tomatoes with black garlic mayonnaise (Æ), garlic chips and basil (V)

Grilled mushrooms with smoked cheese cream (L), pickled mushrooms, croutons (G) and herbs (V)

SALADS

Pinto bean salad with citrus-marinated zucchinis, oregano, and roasted kernels (VG)

Salad of the day

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WEDNESDAY

WARM DISH

Cauliflower gratin (G - L) with fried potatoes, pollock (F), spinach, and cheese (L)

GREEN DISH

Cauliflower gratin (G - L) with soybeans (SY), fried potatoes, spinach, and cheese (L) (V)

COLD CUTS

Fried chicken with lemon dressing, raw marinated apples, lettuce, and herbs

Eggs with Dijonnaise (SP - Æ), pickled fennel, roasted buckwheat, and herb salad (V)

Bean purée with pickled vegetables (S), herb oil, and herbs (VG)

SALADS

Coarse salads with salted cucumbers, dill, and dill oil (VG)

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THURSDAY

WARM DISH

Hot wings with roasted root vegetables (S),
potatoes, and blue cheese dressing (L)

We've prepared 3 per person

GREEN DISH

BBQ-marinated aubergines with roasted root vegetables (S),
potatoes, and blue cheese dressing (L) (V)

COLD CUTS

Braised beef brisket
with horseradish cream (L),
carrot crudités, and herbs

Potatoes with chervil
mayonnaise (Æ), pickled
shallots, crisps, and pea shoots
(V)

Braised fennel with tomato
sauce, white wine reduction
(SS), fennel crudités, and rye
crumbs (G) (VG)

SALADS

Pasta salad (G)
with pesto (L), peas,
and pea shoots (V)

Salad of the day

SWEET

Carrot cake
(G - L - Æ)

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WEEK 35

FRIDAY

WARM DISH

Focaccia sandwich (G) with mortadella, spicy tomato pesto, pea salad, pickled onions and salted cucumber

We've prepared 1 sandwich per person

GREEN DISH

Focaccia sandwich (G) with vegetarian mortadella, spicy tomato pesto, pea salad, pickled onions and salted cucumber

We've prepared 1 sandwich per person

COLD CUTS

Ham salad (L - Æ - SP) with cornichons, chives, radishes and rye crumbs (G)

Baked lemon marinated zucchini with tomato mayonnaise (Æ - L) and crispy potato

Medium roasted beef with mushroom mayonnaise (Æ), pickled mushrooms, Jerusalem artichoke chips and herbs

SALADS

“Råkost” with carrots, summer cabbage, apples, lemon, hazelnuts (N) and parsley

Salad of the day

NOMINATED FOR



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