

**Weekly dressing**

Herb vinaigrette

**AAMANN**  
**FROKOSTORDNING**



**WEEK 36**

# MONDAY

## WARM DISH

“Skipperlabskovs” with beef, onions, potatoes, pickled beets, and chives

## GREEN DISH

Potato compote (L) with sautéed mushrooms, onions, pickled beets, and chives (V)

## COLD CUTS

“Rullepølse” with cress mayonnaise (Æ), “sky”, and onion rings

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

Herring (F) with dill mayonnaise (Æ), pickled carrots, leek crudité, and dill

## SALADS

Salad with variations of peas and cress (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



**Classic  
Danish  
Dishes**

(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

Moroccan tagine with vegetables, celery (S), cinnamon, chili, onions, Ras al Hanout, dried apricots, chickpeas, butternut squash, tomato, and mint dressing (L) (V)

## COLD CUTS

Roast beef with tarragon mayonnaise (Æ), baked tomatoes, potato crisps, and herbs

Chicken salad (L - Æ) with mushrooms, pickled red onions, and herbs

Pea hummus with roasted sesame (SE), herb oil, and herbs (VG)

## SALADS

Roasted sweet potatoes and carrots with baked garlic oil and sprouts (VG)

Salad of the day

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# WEDNESDAY

## WARM DISH

Pollock in white wine sauce (F - L - SS) with celery crudité (S), carrots, dill, and potatoes

## GREEN DISH

Baked pumpkin in white wine sauce (L - SS) with celery crudité (S), carrots, dill, and potatoes (V)

## COLD CUTS

Roasted pork with chervil mayonnaise (Æ), raw-marinated plums, bacon crumble, and herbs

Baked cauliflower (L) with cauliflower crudité and herbs (V)

Egg salad (Æ - L) with pickled fennel, roasted buckwheat, dill, and herb salad (V)

## SALADS

Pasta salad (G) with tomato dressing, baked tomatoes, and fresh cheese (L) (V)

Salad of the day

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WINNER OF COOK OFF



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# THURSDAY

## WARM DISH

Lasagna with beef (G - SS), béchamel (L), onions, carrots, celery (S), and cheese (L)

## GREEN DISH

Lasagna with beluga lentils (G - SS), béchamel (L), onions, carrots, celery (S), and cheese (L) (V)

## COLD CUTS

Tomato with basil mayonnaise (Æ), balsamic reduction, garlic chips, and herbs (V)

Tuna salad (L - Æ) with marinated celery leaves (S), roasted capers, and herbs

Cheese (L) with jam, crisps (G) and nuts (N) (V)

## SALADS

Bitter greens with baked zucchinis and mustard vinaigrette (SP) (VG)

Salad of the day

## SWEET

Cookie  
(L - N - G - Æ)

NOMINATED FOR



WINNER OF COOK OFF



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# FRIDAY

## WARM DISH

Tortilla (G) with fajita-spiced chicken, red and green peppers, onions, salsa, pickled red onions, and coriander

*We've prepared 1 tortilla per person*

## GREEN DISH

Tortilla (G) with fajita-spiced eggplant, red and green peppers, onions, salsa, pickled red onions, and coriander (VG)

*We've prepared 1 tortilla per person*

## COLD CUTS

Grilled beef chuck with mole sauce (G), black corn popcorn, and herbs

Ceviche with lime zest, mango, chopped coriander, chili, and crispy flakes

Corn purée with chili-fried corn, coriander oil, and herbs (VG)

## SALADS

Bean salad with chili-fried roots, baked onions, and herbs (VG)

Salad of the day

NOMINATED FOR



WINNER OF COOK OFF



South  
American  
Inspired  
Menu

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