

Eastern
Delights

AAMANN
FROKOSTORDNING



WEEK 38

MONDAY

WARM DISH

Chicken in red curry with coconut milk, kaffir lime, carrots, celery (S), and rice

GREEN DISH

Broccoli and pumpkin in red curry with coconut milk, kaffir lime, carrots, celery (S), and rice (VG)

COLD CUTS

Grilled pork belly with lime mayonnaise (Æ), kohlrabi crudité, spring onions, and herbs

Potato terrine (Æ) with ginger cream (L), pickled shallots, roasted nuts (N), and herbs (V)

Fuego bean cream with marinated peas and sprouts (VG)

SALADS

Noodle salad (G) with soybeans, chili vinaigrette, Swiss chard, and peanuts (N) (VG)

Today's salad

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

TUESDAY

WARM DISH

Pasta Puttanesca (G) with capers,
olives, parsley, and parmesan (L) (V)

COLD CUTS

Beef tartare
with chive mayonnaise (Æ),
marinated potatoes,
fried onions (G), and herbs

Shellfish salad
(K - B - F - L - Æ)
with capers, crudité, and dill

Baked tomatoes
with basil mayonnaise (Æ),
roasted buckwheat,
and herb salad (V)

SALADS

Fennel salad
with marinated courgettes,
sunflower seeds, and oregano
(VG)

Today's salad

NOMINATED FOR

WINNER OF COOK OFF



WEDNESDAY

WARM DISH

Pollock (F) in Pernod sauce (SS)
with fennel crudité, dill, and couscous (G)

GREEN DISH

Braised fennel in Pernod sauce (SS)
with fennel crudité, dill, and couscous (G) (VG)

COLD CUTS

Chicken salad (L - Æ)
with baked celery (S),
raw-marinated celery (S),
crispy chicken skin, and cress

Grilled broccoli
with vinaigrette (SE), crudité,
and crispy potato chips (VG)

Eggs with dill mayonnaise (Æ),
pickled gooseberries,
radish crudité, and herbs (V)

SALADS

Rustic salad
with green beans,
pickled onions,
and herbs (VG)

Today's salad

THURSDAY

WARM DISH

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

GREEN DISH

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

COLD CUTS

Baked Jerusalem artichokes with pickled apples, chips, and herb salad (VG)

Pork charcuterie with tapenade, baked tomatoes, and herbs

Beetroot tartare (SS) with pickled pearl onions, buckwheat, and cress

SALADS

Root vegetable and apple slaw with roasted nuts (N) (VG)

Today's salad

SWEET

Chocolate mousse (L - Æ) with berry compote and crumble (G - N)

NOMINATED FOR



WINNER OF COOK OFF



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FRIDAY

WARM DISH

Hotdog (G) with Duroc pork sausage, pickled onions, fried onions (G), ketchup (S), and remoulade (S - SP - Æ)

We prepare 1 hotdog per person

GREEN DISH

Burger (G) with mushroom patty, salad, pickled onions, fried onions (G), ketchup (S), and remoulade (S - SP - Æ) (V)

We prepare 1 burger per person

COLD CUTS

Spicy pork salami
with Salmorejo (G), chips,
and sprouts

Cauliflower terrine
(G - L - Æ)
with nut mayonnaise (N - Æ),
raw-marinated cabbage,
roasted nuts (N), and herbs
(V)

Celeriac purée (S - L)
with pickled vegetables,
herb oil, and herbs (V)

SALADS

White cabbage salad with
cold-pressed rapeseed oil,
chives, and peas (VG)

Today's salad

