

Weekly dressing

Red onion
vinaigrette (SP)

AAMANN
FROKOSTORDNING



WEEK 45

MONDAY

WARM DISH

Chicken curry with curry sauce (L), chili, fried vegetables (S), apple, pointed cabbage, and rice

GREEN DISH

Broccoli curry with curry sauce (L), chili, fried vegetables (S), apple, pointed cabbage, and rice (V)

COLD CUTS

Fried pork neck
with mustard mayonnaise
(Æ - SP), pickled daikon,
and bacon crumble

Potato terrine (Æ - N)
with chili mayonnaise (Æ),
roasted nuts (N), crudité,
and herb salad (V)

Grilled carrots
with parsley vinaigrette,
dukkah (N), and herbs (VG)

SALADS

Noodle salad (G) with fried
roots, sprouts, and sesame
(SE) (VG)

Today's salad



(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

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TUESDAY

WARM DISH

Pasta Alfredo (G) with fried mushrooms, cream sauce (L),
parsley, and pecorino cheese (L) (V)

COLD CUTS

Pork salami with olive
tapenade, parmesan flakes (L),
and rocket

Baked tomatoes with balsamic
reduction, garlic chips, basil
dust, and herbs (VG)

Vitello tonnato (F - L - Æ)
with roasted sunflower seeds
and herb salad

SALADS

Bean salad with marinated
squash, parmesan (L), and
oregano (V)

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WEDNESDAY

WARM DISH

Roast beef with gravy, roasted root vegetables (S),
red onions, and pumpkin

GREEN DISH

Cauliflower gratin with cream (L),
breadcrumbs (G), and cheese (L) (V)

COLD CUTS

Grilled broccoli with lemon
vinaigrette, crudité, roasted
hazelnuts (N), and herb salad
(VG)

Roasted turkey thighs with
paprika mayonnaise (Æ),
pickled pumpkin, and crispy
chicken skin

Fuego bean purée with
crudité, herb oil, and herbs
(VG)

SALADS

Potato salad with basil oil,
kale, and sunflower seeds
(VG)

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THURSDAY

"SMØRREBRØDS DAG"

We've prepared 2 smørrebrød per person

Chicken salad (Æ - L - S) with romaine lettuce,
pickled celery (S), apple, crispy chicken skin, and cress

Beef tartare with tarragon mayonnaise (Æ - SP), lingonberries,
roasted hazelnuts (N), kohlrabi, and tarragon

Mushroom terrine (Æ - G) with porcini mayonnaise (Æ), pickled beech
mushrooms, baked Jerusalem artichokes, crispy buckwheat, and herbs
(V)

Vegetarian

Mushroom terrine (Æ - G) with porcini mayonnaise (Æ), pickled beech
mushrooms, baked Jerusalem artichokes, crispy buckwheat, and herbs
(V)

Carrot tartare with tarragon mayonnaise (Æ - SP), lingonberries,
roasted hazelnuts (N), kohlrabi, and tarragon (V)

CHEESE

Two types of cheese (L)
with compote and rye biscuits
(N - G) (V)

SALAD

Raw slaw of various roots
with salted lemon, parsley,
and cranberries (VG)

SWEET

White chocolate
mousse with
berry compote
and crumble
(G - L - Æ)

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FRIDAY

WARM DISH

Italian beef meatballs (G - L - Æ) in tomato-baked beans with chili, baked tomatoes, and parsley

We prepare 2 meatballs per person

GREEN DISH

Butternut squash and fennel in tomato-baked beans with chili, baked tomatoes, and parsley (VG)

COLD CUTS

Braised fennel with white wine reduction (SS), tomato powder, roasted fennel seeds, and herbs (VG)

Pork salami with pesto (L), croutons (G), and herb salad

Grilled courgettes with vinaigrette, pickled courgettes, chips, and herbs (VG)

SALADS

Pasta salad (G) with baked aubergines, roasted garlic, rocket, and capers (VG)

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