

MONDAY

WARM DISH

Chicken in red curry with fried carrots, celeriac (S), red chili, and rice

GREEN DISH

Cauliflower and courgette in curry with fried carrots, celeriac (S), red chili, and rice (VG)

COLD CUTS

Grilled broccoli with Asian vinaigrette, raw-marinated daikon, and potato crisps (VG)

Fish salad (F – L – SP – Æ)
with fried capers and dill

Fried pork belly with parsley mayonnaise (Æ – SP), pickled cabbage, cabbage chips, and herbs

SALADS

Pasta salad (G) with pesto (L), mung beans, and basil (V)

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

TUESDAY

WARM DISH

Pasta carbonara (Æ) with white sauce (L), mushrooms, and parmesan (L) (V)

COLD CUTS

Ham salad (L - Æ - SP) with cornichons, bacon crumble, and herbs

Fried chicken legs with vegetable stuffing, grilled apples, and romaine lettuce crudité

Hummus with grilled onions, bean sprouts, and herbs (VG)

SALADS

French bean salad with pickled onions, mustard vinaigrette (SP), and egg (Æ) (V)

Salad of the day

NOMINATED FOR

WINNER OF COOK OFF



Classic
Danish
Dishes

AAMANN
FROKOSTORDNING



WEEK 2

WEDNESDAY

WARM DISH

"Biksemad" of pork and beef
with potatoes, onions, and ketchup

GREEN DISH

"Biksemad" of smoked tempeh
with potatoes, onions, and ketchup (VG)

COLD CUTS

Rullepølse with aspic, onion
rings, grilled chive mayonnaise
(Æ - SP), and herbs

Herring (F) with dill
mayonnaise (Æ - SP), pickled
vegetables, and fennel crudité

Summer salad (L - SP) with
cucumbers, radish crudité, rye
crumbs (G), and herbs (V)

SALADS

Raw carrot salad with apples
and nuts (N) (VG)

Salad of the day

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WINNER OF COOK OFF



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THURSDAY

WARM DISH

Pollock (F) with white wine sauce (SS - L),
fennel crudité, dill, and couscous (G)

GREEN DISH

Cauliflower terrine with truffle (G - Æ - L), white wine sauce
(SS - L), fennel crudité, dill, and couscous (G) (V)

COLD CUTS

Beef meatballs (L - Æ - G)
with mustard mayonnaise
(Æ - SP), pickled onions, and
potato chips

Fried turkey thighs with
tapenade, pickled peppers,
crispy chicken skin, and herbs

Carrot tartare with browned
butter emulsion (L - Æ),
crudité, and herbs (VG)

SALADS

Potato salad with white
cabbage, pickled cucumbers,
and chive dressing (L - Æ)
(V)

Salad of the day

SWEET

Cookies with
chocolate and nuts
(G - L - N - Æ)

NOMINATED FOR



WINNER OF COOK OFF



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FRIDAY

WARM DISH

Chicken Danois with potatoes, preserves, and brown sauce (L)

We prepare 1 piece of chicken per person

GREEN DISH

Tart (G - L - Æ) with broccoli, potato, mung beans, and Danish organic cheeses (L)(V)

We prepare 1 tart per person

COLD CUTS

Coppa with artichoke tapenade (G) and baby greens

Baked tomatoes with basil mayonnaise (SY), roasted buckwheat, and basil (VG)

Tuna salad (L - Æ - SP - F) with lemon zest, dill, roasted seeds, and herbs

SALADS

Rocket salad with mung beans, capers, and parmesan (L) (V)

Salad of the day

NOMINATED FOR

WINNER OF COOK OFF



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