

Herb oil with roasted garlic and lemon





MONDAY

WARM DISH

Pork sausage with creamed cabbage (L) and potatoes

We prepare 2 sausages per person.

GREEN DISH

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

COLD CUTS

Herring with apple compote, crème fraîche (L), onions, and dill

Salami with remoulade (SP - S - Æ - SS) and fried onions (G)

Yellow split pea hummus with pickled peas and thyme oil (VG)

SALADS

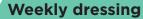
Hearty salads with variations of peas and cress oil (VG)

Salad of the day

NOMINATED FOR







Herb oil with roasted garlic and lemon





TUESDAY

WARM DISH

Beluga bolognese (S) with parmesan (L), crispy basil, and basil oil (V)

COLD CUTS

Pulled beef with chili mayonnaise (Æ), pickled carrots, and cabbage crudité

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

Deviled eggs with soy mayonnaise (SY - Æ), pickled daikon, kohlrabi crudité, and herb salad (V)

SALADS

Cabbage salad with black beans, baked sweet potatoes, and roasted walnuts (N) (VG)

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WEDNESDAY

WARM DISH

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

GREEN DISH

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

COLD CUTS

Potatoes with pickled apples, chips, and herbs (VG)

Pork charcuterie with tapenade, baked tomatoes, and herbs

Onion variation with purée (L), grilled onions, pickled onions, fresh chives, and sprouts (V)

SALADS

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

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Weekly dressing

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THURSDAY

WARM DISH

Chicken marinated in kefir lime with coconut milk, sprouts, carrots, parsley root, chili, and noodles (G)

GREEN DISH

Marinated squash and cauliflower in kefir lime with coconut milk, sprouts, carrots, parsley root, chili, and noodles (G) (VG)

COLD CUTS

Grilled pork neck with coarse mustard mayonnaise (SE - Æ - SP), pickled beets, bacon crumble, and herbs

Cauliflower patties
(G - L - Æ) with fennel
crudité, fennel remoulade
(Æ - SP), roasted almonds (N),
and tarragon (V)

Mushroom salad (L - Æ) with pickled mushrooms, roasted buckwheat (G), and herbs (V)

SALADS

Daikon and fennel with edamame beans, wild rice, roasted sesame seeds (SE), and mint (VG)

Salad of the day

SWEET

Risalamande (L - N) with cherry sauce

Weekly dressing

Herb oil with roasted garlic and lemon





FRIDAY

"SMØRREBRØDSDAG"

We've prepared 2 smørrebrød per person

Chicken terrine (L - \not E - G) with celery mayonnaise (S - \not E), apple purée, celery crudité (S), crispy chicken skin, and herbs

Pork rillette (SP) with mustard mayonnaise (SP - Æ), tarragon, cornichons, and lingonberries

Eggs (Æ) with tomato mayonnaise, pickled pearl onions, almonds, tomato powder, and herbs (V)

Vegetarian

Eggs (Æ) with tomato mayonnaise, pickled pearl onions, almonds, tomato powder, and herbs (V)

Grilled pumpkin with long pepper mayonnaise (Æ), pickled pumpkin, pumpkin crudité, and herbs (V)

CHEESE

Two types of cheese (L) with compote and rye flakes (G) (V)

SALAD

Kale salad with fried potatoes and thyme (VG)

NOMINATED FOR



