

### Weekly dressing

Herb oil  
with roasted garlic  
and lemon

AAMANNS  
FROKOSTORDNING



WEEK 50

# 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

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

## Weekly dressing

Herb oil  
with roasted garlic  
and lemon

AAMANN  
FROKOSTORDNING



WEEK 50

# 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  
crudit 

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  
crudit , and herb salad (V)

## SALADS

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

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

### Weekly dressing

Herb oil  
with roasted garlic  
and lemon

AAMANN  
FROKOSTORDNING



WEEK 50

# 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)

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

### Weekly dressing

Herb oil  
with roasted garlic  
and lemon

AAMANNS  
FROKOSTORDNING



WEEK 50

# 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

(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

## Weekly dressing

Herb oil  
with roasted garlic  
and lemon

AMANN  
FROKOSTORDNING



WEEK 50

# FRIDAY

## "SMØRREBRØDS DAG"

*We've prepared 2 smørrebrød per person*

Chicken terrine (L - Æ - G) with celery mayonnaise (S - Æ),  
apple purée, celery crudité (S), crispy chicken skin, and herbs

Pork rilette (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



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

