

# THIS WEEK'S MENU

## MONDAY

<b>Hot Dish</b>	Chicken in coq au vin sauce served with fried baby potatoes tossed with rosemary and thyme (1 per person) (G/L)
<b>Cold Cuts</b>	Rolled sausage with aspic, onions, and homegrown cress
<b>Cold Cuts</b>	Warm liver pâté with pickled beets (G/L)
<b>Green Salad</b>	À la française with heart lettuce, fine peas, and tangy mayonnaise
<b>Creative Salad</b>	Purple and green pointed cabbage with sweet corn, parsley, chives, and wheat kernels
<b>Extra</b>	Spinach wraps with smoked salmon, cucumber, cream cheese, and citrus (1 per person) (G/L)
<b>Bread</b>	Cold-proofed sourdough bread made with organic flour and freshly baked rye bread from the local bakery (G)
<b>Dressing</b>	Thousand Island dressing (L)

## TUESDAY

<b>Hot Dish</b>	Spicy crispy chicken burger (1 per person) (G/L)
<b>Cold Cuts</b>	2 types of spicy Italian cold cuts with aioli and soft thyme
<b>Cold Cuts</b>	Horseradish salad with ham, cucumber, onions, celery leaves, and radish crudité (L)
<b>Green Salad</b>	Green leaves tossed with grated carrots, grapes, raisins, and topped with mint
<b>Creative Salad</b>	Caesar salad with parmesan, cucumber, tomato, dressing, and topped with crunch (G/L)
<b>Extra</b>	<b>Accompaniments:</b> Pickled red onions and coleslaw
<b>Bread</b>	Cold-proofed sourdough bread made with organic flour and freshly baked rye bread from the local bakery (G)

## WEDNESDAY

<b>Hot Dish</b>	Wok with slow-cooked pork neck and Asian Sensation sauce with mushrooms, leeks, bell peppers, and Chinese cabbage. Topped with fresh sprouts, pickled red onions, and sesame kimchi (G)
<b>Cold Cuts</b>	Spicy chicken cold cuts topped with freshly chopped herbs
<b>Cold Cuts</b>	Mini meatballs with dijonnaise and cornichons (2 per person) (G/L)
<b>Green Salad</b>	Hawaii with pineapple, bamboo shoots, spring onions, and light fresh dressing
<b>Creative Salad</b>	Asian salad with pointed cabbage, lime, cucumber, spring onions, and salted peanuts with sesame
<b>Extra</b>	Weekly selection of farmhouse cheeses with accompanying sweet and crispy elements (G/L)
<b>Bread</b>	Cold-proofed sourdough bread made with organic flour and freshly baked rye bread from the local bakery (G)
<b>Dressing</b>	Lime dressing (L)

### Food allergy notice

L = Contains Lactose. G = Contains Gluten

For questions about allergies, please refer to our app or portal.

# THIS WEEK'S MENU

## THURSDAY

<b>Hot Dish</b>	Rosemary- and lemon-marinated tender pork on a bed of ratatouille, served with fried potatoes (1 per person) (G/L)
<b>Cold Cuts</b>	Mortadella with pickled red onions, baked tomatoes, and soft thyme
<b>Cold Cuts</b>	Chicken salad mixed with curry, pineapple, onions, and topped with microgreens
<b>Green Salad</b>	Salad with lamb's lettuce, chicory, pear, bell pepper, and puffed seeds
<b>Creative Salad</b>	Chunky salad with tomato, cucumber, onions, green beans, and balsamic
<b>Sweet Element</b>	Mini caramel muffins (1 per person) (G/L)
<b>Bread</b>	Cold-proofed sourdough bread made with organic flour and freshly baked rye bread from the local bakery (G)

## FRIDAY

<b>Hot Dish</b>	Build-your-own "Stjernesnud" (open-faced sandwich) with butter-fried white bread, meunière-fried flounder, and classic red dressing, served with portioned hard-boiled egg with seafood salad, cucumber, tomato, lemon, lettuce, and herbs (1 per person) (G/L)
<b>Cold Cuts</b>	Roasted pork loin with red cabbage, orange, and mizuna
<b>Cold Cuts</b>	Cream cheese spread with ramson, chives, and green "dust" (L)
<b>Green Salad</b>	Romaine lettuce with celery, feta, smoked paprika, and cress (L)
<b>Creative Salad</b>	Creamy pasta salad with corn, peas, sun-dried tomatoes, cucumber, and herbs (G)
<b>Bread</b>	Cold-proofed sourdough bread made with organic flour and freshly baked rye bread from the local bakery (G)

### Food allergy notice

L = Contains Lactose. G = Contains Gluten

For questions about allergies, please refer to our app or portal.

# THIS WEEK'S MENU

## SPECIAL DIETS

### MONDAY

**Vegetarian/Vegan**

Coq au vin with fried mushrooms on a bed of crushed root vegetables and parsley

**No Pork**

Chicken in coq au vin sauce served with fried baby potatoes tossed with rosemary and thyme (G/L)

### TUESDAY

**Vegetarian/Vegan**

Burger with pulled mushrooms, truffle mayo, baked tomatoes, and pickled red onions (G)

**No Pork**

Spicy crispy chicken burger with pickled red onions and coleslaw (G/L)

### WEDNESDAY

**Vegetarian/Vegan**

Green curry with pea protein, coconut milk, chili, bell peppers, beans, bamboo shoots, and sweet basil, served with jasmine rice (G)

**No Pork**

Wok with slow-cooked beef and Asian Sensation sauce with mushrooms, leeks, bell peppers, and Chinese cabbage. Topped with fresh sprouts, pickled red onions, and sesame kimchi (G)

### THURSDAY

**Vegetarian/Vegan**

Lemon-marinated squash on a bed of bulgur salad tossed with vegetables and topped with green pesto (G)

**No Pork**

Rosemary- and lemon-marinated cockerel breast on a bed of ratatouille and served with fried potatoes (G/L)

### FRIDAY

**Vegetarian/Vegan**

Bowl with chickpeas tossed in warm spices, avocado, pickled red onions, sweet corn, and grilled pointed cabbage, served with chive dressing

**No Pork**

"Stjernesud" with butter-fried white bread, meunière-fried flounder, and classic red dressing, served with portioned hard-boiled egg with seafood salad, cucumber, tomato, lemon, lettuce, and herbs (G/L)

#### Food allergy notice

L = Contains Lactose. G = Contains Gluten

For questions about allergies, please refer to our app or portal.