

# buffet

## Monday

Hot dish: Cajun turkey "Danish meatballs" with, feta cheese served with spiced bulgur salad (1,3,7a,H)  
 Vegetarian dish: Vegan Cajun patties served with spiced bulgur salad (1)  
 Cold cuts: Sausage salad (3,6,10,S)  
 Beef pastrami with dijonnaise and cornichons (3,10)  
 Chicken with avocado cream (7a)  
 Salads: Salad with radish and cherry tomatoes and balsamic glaze (12)  
 Salad with roasted butternut squash, feta cheese and pomegranate (7a)  
 Apple vinaigrette (10)

## Tuesday

Hot dish: Spaghetti Bolognese (1,9,12,H)  
 Vegetarian dish: Vegan Bolognese (1,6,9,H, VG)  
 Cold cuts: Egg salad (3,10)  
 Smoked ham with melon (S)  
 Fried herring with onions and capers (1,4)  
 Salads: Pasta salad with feta cheese, peas, red onions, spinach and red pesto (7a,H)  
 Arugula and salad with fennel and semidried tomatoes topped with sunflower seeds  
 Pepper vinaigrette (10)

## Wednesday

Hot dish: Indian curry dish with chicken, spinach, and ginger, served with rice (7)  
 Vegetarian dish: Indian curry dish with chickpeas spinach and ginger, served with rice  
 Cold cuts: Ham salad (3,10,S)  
 Beef outer thighs with chipotle cream (3,10)  
 Selections of cheese with thyme pickled pearl onions (7a)  
 Salads: Salad and pickled pumpkin and parsley  
 Apple vinaigrette (10)

## Thursday

Hot dish: Meatloaf of pork with potatoes, pickled cucumber, gravy with currant jelly (7,S)  
 Vegetarian dish: Palak Aloo with flatbread (1,VG,H)  
 Cold cuts: Chicken salad (3,10)  
 Beef salami with "remoulade" and fried onions (3,10)  
 Egg and mayonnaise (3,10)  
 Salads: Salad, peas, shallots and herbs, French dressing (10)  
 Baked carrots, parsnips and beets with salad and pomegranate seeds  
 Tomato/parsley pesto (7a,10,H)  
 Bounty cake (3,7)

## Friday

Hot dish: Beef Stroganoff with mushrooms and pearl onions (VH,H) served with mashed potatoes with chives (7)  
 Vegetarian dish: Vegan Stroganoff with mushrooms and pearl onions, served with mashed potatoes with chives  
 Cold cuts: Salmon salad (3,4,10)  
 "Rullepølse" with onions and aspic (S)  
 Potatoes with mayonnaise and chives (3,7,10)  
 Salads: Pointed cabbage with kale, orange and cranberries topped with citrus vinaigrette (10)  
 Tomato salad with mozzarella, pickled red onions, arugula and pesto (7a,H)  
 Creamy mustard dressing (7a,10)



# allergens

1. Gluten and grain products with gluten, including products based on gluten
2. Crustaceans and products based on crustaceans
3. Egg and products based on egg
4. Fish and products based on fish
5. Peanuts and products based on peanuts
6. Soy and products based on soy
7. Lactose free milk and products based on lactose free milk
- 7a. Milk and products based on milk (with lactose)
8. Nuts, such as almonds (*Amygdalus communis* L.), hazelnuts, (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pekan nuts (*Carya illinoiesis* (Wangenh.) K. Koch), brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), queensland nuts (*Macadamia ternifolia*) and products based on these
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulfur dioxide and sulfites i koncentrations over 10 mg/kg or 10 mg/liter as SO<sub>2</sub>
13. Lupine and products based on lupine
14. Molluscs and products based on molluscs

Garlic(H) – Pork(S) – Vegan (VG)

