

buffet

Monday

Hot dish: Thai chicken meat balls with cold spicy noodle salad (1,2,3,4,6,7a,11,14,H)
 Vegetarian dish: Edamame in red curry (6,H) and vegetables served with rice
 Cold cuts: Ham salad (3,9,10,S)
 Cod roe with "remoulade" (3,4,10)
 Beef pastrami with mustard mayonnaise and cornichons (3,10)
 Salads: Tomato salad with pesto, onion and mozzarella (7a,H)
 Pointed cabbage, apples, cranberries and roasted pumpkin seeds
 Balsamic vinaigrette (10,12)

Tuesday

Hot dish: Roasted beef served with roasted potatoes and sweet potato, with bearnaise cream (7a)
 Vegetarian dish: Carrot/squash paddies with tarragon (1,VG,) served with roasted potatoes and sweet potato, and bearnaise cream on the side (7a)
 Cold cuts: Summer salad (3,7,10)
 "Rullepølse" with onions and aspic (S)
 Marinated herring (4)
 Salads: Green salad with pickled red onions and almonds (8) topped with granny dressing (7)
 Mix of green leaves, topped with avocado and baked tomatoes
 Arugula pesto (7,H)

Wednesday

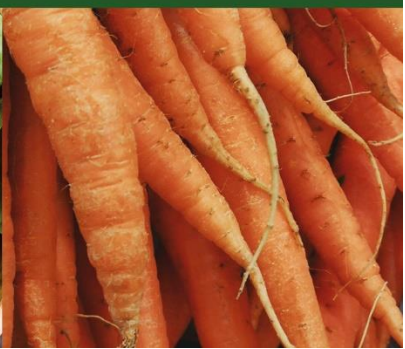
Hot dish: Indian Bombay curry with turkey, cauliflower, chickpeas and naan bread (1,7,H,S)
 Vegetarian dish: Indian Bombay curry (VG,H) with greens and naan bread (1,7)
 Cold cuts: Chicken salad (3,10)
 Smoked ham with pickles (1,3,7,S)
 Selections of cheese with balsamic pickled walnuts (7a)
 Salads: Salad with pointed cabbage, celeriac, apricots and hazelnuts (8)
 Salad with carrots, radishes and herbs
 Garlic dressing (7a,10,H)

Thursday

Hot dish: Pork chops in a creamy tomato sauce with butter-fried mushrooms served with rice (7a,H,S)
 Vegetarian dish: Ratatouille served with rice (H,VG)
 Cold cuts: Fish salad with cod fish and salmon (3,4,7a,10)
 Chicken meatballs with tzatziki (1,3,7,H)
 US beef outer thigh with béarnaise cream (3,7,10)
 Salads: Salad with apples, sugar snaps and pomegranate seeds topped with blackberry vinaigrette (10)
 Broccoli salad with red onion, raisins and sweet dressing (7)
 Curry dressing (7)
 Cake: Lemon cake (1,3,7a)

Friday

Hot dish: Tortilla with spicy beef and greens, served with avocado cream (1,7a,H)
 Vegetarian dish: Tortilla with greens and beans (VG,H) with avocado cream (7a,H)
 Cold cuts: "Bornholmer" salad (3,4,7,10)
 "Medister" pork sausage with dijon (1,7,10, S)
 Veal brisket with horseradish cream (6,7)
 Salads: Salad with arugula, romaine lettuce, artichoke and semidried tomatoes and balsamic glaze (12)
 Salad with peas, cucumber, feta cheese and red onion (7a)
 Honey vinaigrette (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 SO₂
13. Lupine and products based on lupine
14. Molluscs and products based on molluscs

Garlic(H) – Pork(S) – Vegan (VG)

