

buffet

Monday

Hot dish:	Chicken denoise with gravy (7,H) served with potatoes and rhubarb compote
Vegetarian dish:	Palak Aloo (H,VG) with flat bread (1)
Cold cuts:	Fish salad with salmon and cod (3,4,10) Lamb "Rullepølse" with aspic and onions Garlic Paté with cornichons (7a,12,H,S)
Salads:	Pointed cabbage with radishes, corn, and cucumber Salad with edamame beans, cherry tomatoes and balsamic glaze (6,12) Creamy dill/garlic dressing (7a,H)

Tuesday

Hot dish:	Meat balls in curry, flavored with chutney (7,H,S) served with rice
Vegetarian dish:	Chickpeas in curry with greens (VG,H) served with rice
Cold cuts:	Tuna salad (3,4,10) Smoked fillet with smoked cheese (7a,10,S) Chicken with curry crème and bacon (3,7a,10,S)
Salads:	Radicchio-, frisée- and lettuce with pumpkin seeds, herbs and croutons (1,10) Pasta salad with feta, peanuts and red pesto (1,5,7a,H) Curry vinaigrette (10,12)

Wednesday

Hot dish:	Tortillas (1) with spicy beef, fried cabbage, onions, corn and semi dried tomatoes, served with avocado crème (7a)
Vegetarian dish:	Tortillas (1) with spicy veggie minced (6,VG,H) fried cabbage, onions, corn and semi dried tomatoes, served with avocado crème (7a)
Cold cuts:	Seafood salad (2,3,10) Roast pork with pickled red cabbage (12,S) Different cheeses with grapes (7a)
Salads:	Cauliflower tzatziki with roasted seeds (7a,H) Salad with red onion, peas, and croutons (1) "Granny's" dressing (7a,10)

Thursday

Hot dish:	Pork in truffle sauce (7,S,H) served with a mix of summer greens
Vegetarian dish:	Vegan truffle patties (1,H) served with a mix of summer greens and truffle dip (3,10)
Cold cuts:	Ham salad with celery (3,9,10,S) Vitello tonnato (3,4,10) Curry herring (3,4,9,10,12)
Salads:	Potato salad with cucumber, dill, and radishes Salad with arugula, spinach, oranges, topped with seeds Apple vinaigrette (10,12)
Cake:	Brownie (1,3,7a,8)

Friday

Hot dish:	Turkey and greens in panang (H) flavored with lime and palm sugar, served with noodles with sesame oil (1,11)
Vegetarian dish:	Edamame in panang with greens (6,H) flavored with lime and palm sugar, served with noodles with sesame oil (1,11)
Cold cuted:	Mackerel salad (3,4,10) Beef salami with "remoulade" and fried onions (1,3,10,12) Eggs and shrimps with mayonnaise (2,3,10)
Salads:	Broccoli salad with radicchio, apples and almonds (8) Ceasar salad with parmesan and croutons (1,3,4,7a,10) Creamy parsley/chervil dressing (7a)



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)

