

BUFFET

Monday

Hot dish: **Pork in paprika sauce** with mushrooms, onions, bell pepper and cocktail sausages (6,S,H) served with rice
 Vegetarian dish: **Kidney beans in paprika sauce** with mushrooms, onions and bell pepper (6,H) served with rice
 Cold cuts: Chicken salad with basil (3,7a,10,12)
 Ventricina with olive tapenade (H,S)
 Marinated Herring (4,12)

Salads: Salad with crudité of kohlrabi, radish with tarragon and shallot onions, served with tarragon vinaigrette (10,12)
 Baked zucchini with arugula, feta cheese, pickled red onions and salted almonds (7a,8,12)
 Parsley pesto (7a,H)

Tuesday

Hot dish: **Veal cuvette** with rosemary-roasted potatoes and aioli dip (3,10,H)
 Vegetarian dish: **Vegan patties** (1,10,VG) with rosemary-roasted potatoes and aioli dip (3,10,H)
 Cold cuts: Crab salad (2,3,10,12)
 Ham with pea puree (7a,S)
 Chicken terrine with tarragon mayonnaise (3,10,12) and mustard-pickled onion (10,12)

Salads: Salad with pickled carrots, dill, and semidried tomatoes, topped with honey roasted sunflower seeds (12)
 Rustic Greek salad (7a)
 Apple vinaigrette (10,12)

Wednesday

Hot dish: **Caribbean chicken** | mango sauce, topped with spring onions and coriander (7a) served with cous cous (1)
 Vegetarian dish: **Samosa (1) with mango chutney**, served with cous cous, spring onions and coriander (1)
 Cold cuts: Salmon salad with dill and apples (3,4,10,12)
 Smoked tenderloin with truffle mayonnaise (3,10,12,S)
 Different cheeses with rhubarb compote (7a)

Salads: Whole grain pasta with smoked cheese creme, roasted pumpkin seeds, apples, and pickled red onions (1,7a,12)
 Salad, arugula, and balsamic baked beets with salted almonds (8)
 Mustard dressing (7a,10,12)

Thursday

Hot dish: **Fillet from pork in spices of the east** (S) served with a cold noodle salad and greens (1,4,6,11,13,14,H) a part sweet chili
 Vegetarian dish: **Panang curry** with pak choy, spring onions, mushrooms and bell pepper (VG) served with noodles (1)
 Cold cuts: Summer salad (3,7a,10,12)
 Roast beef with "remoulade" and fried onions (1,3,10,12)
 Smoked mackerel with herb crème (4,7a,10,12)

Salads: Coleslaw with colored cabbage and carrots, topped with sesame (3,7a,10,11)
 Baby spinach, mizuna and bulls blood with chili-pickled pumpkin and seeds (12)
 Nordics brownie (1,3,7a,8)

Friday

Hot dish: **Chili con Carne** (12,H) served with tortilla chips and crème fraiche (7a)
 Vegetarian dish: **Chili sin Carne** (6,12,H) served with tortilla chips and crème fraiche (7a)
 Cold cuts: Shrimp salad (2,3,7a,10,12)
 Veal with horseradish crème (6,7a)
 Meatballs with pickled greens (10,12,S)

Salads: Tomato salad with mozzarella, red onions, and pesto (7a,H)
 Pointed cabbage with tarragon, apples and salted pumpkin seeds
 Balsamic vinaigrette (10,12)

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 illinoensis* (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 in concentrations over 10 mg/kg or 10 mg/liter as SO₂
 13. Lupine and products based on lupine
 14. Molluscs and products based on molluscs
- H.** Fresh garlic
- S.** Pork
- VG.** Vegan
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