

MENU UGE/WEEK 32

MANDAG/MONDAY

Butter chicken

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VEGETARISK/VEGETARIAN

Butter blomkål

Butter cauliflower

Safranris

Safran rice

TIRSDAG/TUESDAY

Forloren hare med sovs & tyttebær

Meatloaf with gravy and lingonberries

VEGETARISK/VEGETARIAN

Sellerirøsti med salsa verte

Celery patties with salsa verde

Persillekartofler

Parsley potatoes

ONSDAG/WEDNESDAY

Mørbradgryde med svinekød

Sirloin casserole with pork

VEGANSK/VEGAN

Stegt sommerkål med linser & urtepesto

Fried summer cabbage with lentils & herb pesto

Knuste kartofler med rygeost, purløg & citron

Crushed potatoes with smoked cheese, chives & lemon

Hver dag serveres et udvalg af 2-3 pålægsvarianter med tilbehør & hjemmesylt, 3-4 fyldige salater, ost, 2 slags brød, palæobrød & hver torsdag serveres kage i stedet for ost

Every day a selection of 2-3 cold cuts is served with side dishes & homemade pickled garnish, 3-4 rich salads, cheese, 2 kinds of bread, paleo bread & every Thursday cake is served instead of cheese

TORSDAG/THURSDAY

Kødboller i tomatsauce med parmesan

Meatballs in tomato sauce with parmesan

VEGANSK/VEGAN

Linsebolognese

Lentil Bolognese

Pasta

Pasta

KAGE/SØDT

CAKE/SWEET

FREDAG/FRIDAY

Bahn Mi med svinebryst, gulerod, agurk, sesam-/chilimayonaise & koriander

Bahn Mi with pork breast, carrot, cucumber, sesame/chili mayonaise & coriander

VEGETARISK/VEGETARIAN

Banh Mi med glaseret tofu, gulerod, agurk, sesam-/chilimayonaise & koriander

Banh Mi with glazed tofu, carrot, cucumber, sesame/chili mayonaise & coriander