

## UGE 23

### Mandag

- Kyllingebryst stegt med salvie og hvidløg - Hertil ratatouille med smørbonner - 1 stk pr person (HA)
- Braiseret fennikel med ratatouille og hvide bønner (V)(VE)
- Pastasalat med spinat, broccoli, grønne asparges, tomat, gul peber, mandler og gulerod (G)(N)
  - Hertil: Urte salsa
- Pak choy, edamame, rucola, bønnespirer, revet rødbede og ananas
  - Hertil: Æble vinaigrette (SP)
- Kyllingefrikadeller m/ purløgs mayo (Æ)(G) - Hamburgerryg m/ frisk agurk (SV) - Tunsalat (F)(L)(Æ)
- Romesco og røgede mandler (V)(VE)(N)

### Tirsdag

- Krydret nakkefilet med karrystegte kartofler og chimichurri - 1-2 skiver pr person (SV)(CH)(CI)
- Krydret kalkunbryst med karrystegte kartofler og chimichurri - 1-2 skiver pr person (HA)(CH)(CI)
- Stegt halluomi (V) eller tofu (VE) med karrystegte kartofler og chimichurri (CH)
- Dagens fisk m/ tilbehør (F) - *tilkøb*
- Spidskål, ærter, dampede kartofler, rød peber, purløg og sort sesam (SE)
  - Hertil: Chili creme fraiche dressing (L)(CH)
- Hjertesalat, majs, tomat, dampet broccoli, syltede rødløg, agurk og ristede solsikkekerner
  - Hertil: Balsamico dressing
- Paprikakalkun m/ trøffel mayo (Æ) - Kyllingesalat m/ karry og ananas (L)(Æ) - Kryddersild m/ cremefraiche og store kapers (F)(L)
- Hummus (V)(VE)(SE)

### Onsdag

- Thailandsk kylling i rød karry med frisk grønt og jasminris (HA)
- Thai veggie med ris (V)(VE)
- Kalveleverpostej med syltede svampe (HA)(G) / Flæskesteg (SV) eller Kalvesteg (HA) med rødkål - *tilkøb*
- Dampet palmekål, sorte kikærter, gul peber, rødløg, æbler og haricot vert
  - Hertil: Soya/lime dressing (SO)(CI)
- Melon, mix salat, gulerod, radiser, blåbær, spidskål og hampefrø
  - Hertil: Senneps vinaigrette (SP)
- Kyllingepaté m/ cornichon (G) - Sønderjysk salami m/ italiensk salat (SV)(Æ)(L) - Torskerogn med remo (F)(Æ)
- Urte pankora (V)(VE)(G)

### Torsdag

- Tarteletter med kylling og nye dansk grønne asparges - 2 stk pr person (HA)(G)(L) - *tilkøb*
- Tarteletter med chicken-ish og nye danske asparges - 2 stk pr person (V)(VE)
- Grønkål, quinoa, bagt græskar, kidneybønner, pærer, tranebær
  - Hertil: Appelsin vinaigrette (CI)
- Bagt pastinak, oliven, spinat, kikærter\*, ristet sesam, soltørret tomat, grøn peber
  - Hertil: Yoghurt dressing med purløg (L)
- Napoli salami m/artiskok creme (SV) - Plukket kylling vendt m/ pesto og tomat - Fiskefilet med remo (F)(G)(Æ)
- Æggemad (V)(Æ)
- Kage: Hindbærdrøm (N)(Æ)(L)

### Fredag

- Bøfsandwich med bløde løg - 1 stk pr person (HA)(G)(SP)
- Veggie sandwich med bløde løg - 1 stk pr person (V)(VE)(G)(SP)
- Romaine salat, croutons, parmesan og cherrytomater (G)(L)
  - Hertil: Parmesan dressing (L)(Æ)(SP)
- Radicchio, stegte gul courgetter, bagte rød og gul peber, grønne asparges og broccoli
  - Hertil: Hvid balsamico vinaigrette med citron (CI)(SP)
- Skagenssalat (F)(SK)(L)(Æ) - Skinke og dijonnaise (SV)(SP)(Æ) - Rødbede spread
- Caprese salat (V)(L)





LOOP CATERING  
— quality is the key —

## WEEK 23

### Monday

- Chicken breast roasted with sage and garlic - Served with ratatouille with butter beans - 1 piece per person (HA)
- Braised fennel with ratatouille and white beans (V)(VE)
- Pasta salad with spinach, broccoli, green asparagus, tomato, yellow pepper, almonds and carrot (G)(N)
  - Served with: Herb salsa
- Pak choy, edamame, arugula, bean sprouts, grated beetroot and pineapple
  - Served with: Apple vinaigrette (M)
- Chicken meatballs w/ chive mayo (E)(G) - Hamburger back w/ fresh cucumber (P) - Tuna salad (F)(L)(E)
- Romesco and smoked almonds (V)(VE)(N)

### Tuesday

- Seasoned neck fillet with curry-fried potatoes and chimichurri - 1-2 slices per person (P)(CH)(CI)
- Seasoned turkey breast with curry-fried potatoes and chimichurri - 1-2 slices per person (HA)(CH)(CI)
- Fried halloumi (V) or tofu (VE) with curry fried potatoes and chimichurri (CH)
- Fish of the day w/ side dishes (F) - *additional purchase*
- Pointed cabbage, peas, steamed potatoes, red pepper, chives and black sesame (SE)
  - Served with: Chili creme fraiche dressing (L)(CH)
- Heart lettuce, corn, tomato, steamed broccoli, pickled red onions, cucumber and roasted sunflower seeds
  - Served with: Balsamic dressing
- Paprika turkey w/ truffle mayo (E) - Chicken salad w/ curry and pineapple (L)(E) - Spiced herring w/ creme fraiche and large capers (F)(L)
- Hummus (V)(VE)(SE)

### Wednesday

- Thai chicken in red curry with fresh greens and jasmine rice (HA)
- Thai veggie with rice (V)(VE)
- Veal liver pâté with pickled mushrooms (HA)(G) / Roast pork (P) or Veal roast (HA) with red cabbage - *additional purchase*
- Steamed palm cabbage, black chickpeas, yellow pepper, red onion, apples and haricot vert
  - Served with: Soya/lime dressing (SO)(CI)
- Melon, mixed salad, carrot, radish, blueberries, pointed cabbage and hemp seeds
  - Served with: Mustard vinaigrette (M)
- Chicken pâté w/ cornichon (G) - South Jutland salami w/ Italian salad (P)(E)(L) - Cod roe with remo (F)(E)
- Herb pankora (V)(VE)(G)

### Thursday

- Tartlets with chicken and new Danish green asparagus - 2 pcs per person (HA)(G)(L) - *additional purchase*
- Tartlets with chicken-ish and new Danish asparagus - 2 pcs per person (V)(VE)
- Kale, quinoa, baked pumpkin, kidney beans, pears, cranberries
  - Served with: Orange vinaigrette (CI)
- Baked parsnip, olives, spinach, chickpeas\*, toasted sesame, sun-dried tomato, green pepper
  - Served with: Yogurt dressing with chives (L)
- Napoli salami w/artichoke cream (P) - Pickled chicken turned w/ pesto and tomato - Fish fillet with remo (F)(G)(E)
- Egg dish (V)(E)
- Cake: Cake of the day (G)(L)(E)

### Friday

- Steak sandwich with soft onions - 1 pc per person (HA)(G)(M)
- Veggie sandwich with soft onions - 1 pc per person (V)(VE)(G)(M)
- Romaine lettuce, croutons, parmesan and cherry tomatoes (G)(L)
  - Served with: Parmesan dressing (L)(E)(M)
- Radicchio, fried yellow courgettes, baked red and yellow peppers, green asparagus and broccoli
  - Served with: White balsamic vinaigrette with lemon (CI)(M)
- Skagen salad (F)(SH)(L)(E) - Ham and dijonaise (P)(M)(E) - Beetroot spread
- Caprese salad (V)(L)



**Allergens:** (L) Lactose - (G) Gluten - (E) Egg - (N) Nuts - (C) Celery - (SO) Soy - (SE) Sesame - (F) Fish - (M) Mustard - (SH) Shellfish - (MO) Mollusks  
(CI) Citrus - (CH) Chili - (P) Peanuts - (SS) Sulfur dioxide and sulphites - (P) Pork - (V) Vegetar - (VE) Vegan - (HA) Halal - (\*) Trace off G-SO-N-SE

Loop Catering - Bregnerødvej 124 - 3460 Birkerød - Tlf.: 41 20 20 63 - Mail: info@loopcatering.dk