



MENU WEEK 3

König Gourmet

MONDAY

MAIN COURSE

Chicken Tikka Masala - yogurt-marinated chicken breast with lime, garlic, and spices (7,12,15,16)
1 piece per person
Served with warm rice

VEGAN MAIN COURSE

Red Thai curry with marinated soy protein, bamboo shoots, plenty of vegetables, coconut milk, lime leaves, lemongrass, and ginger (6,15,16)
Served with Thai-inspired noodles tossed with toasted sesame, bell pepper, spring onion, red chili, and parsley (1,6,11,15,16)

COLD SIDE DISHES FOR MAIN COURSE

Apple-rhubarb chutney with fresh ginger

SALADS

Cauliflower salad tossed with edamame beans, sugar snap peas, sprouts, roasted nuts, and curry vinaigrette (6,8,12)
Green salad topped with lemon-marinated plums, celery leaves, roasted hazelnut flakes, and cress (8,9) Served with parsley pesto (7,16)

COLD CUTS

Roasted pork tenderloin with lemon, garlic, and parsley, served with mild pointed-cabbage tzatziki with cucumber, sprouts, and cress (7,15,16,S)
BBQ slow-roasted veal shank tongues with herb salad, red chili, and Nordic BBQ sauce served in a glass (3,7,10,12,15,16)
Selection of Charcuterie (1,3,7,10,12,15,S)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



MENU WEEK 3

König Gourmet

TUESDAY

MAIN COURSE

Modern variation of "millionbøf" with spiced beef, onion, root vegetables, tomato, bay leaf, thyme, and rich cream (7,9,15,16)

Served with mashed potatoes (7)

VEGAN MAIN COURSE

Modern variation of lentil "millionbøf" made from three types of lentils, with root vegetables, leek, onion, garlic, tomato, bay leaf, thyme, and vegan cream (9,15,16)

Served with crushed grated potatoes with fresh herbs

COLD SIDE DISHES FOR MAIN COURSE

Honey-roasted beets and carrots with baby spinach and parsley

SALADS

Red pointed cabbage, red cabbage, orange, pomegranate seeds, apricot, fermented apples, blueberries, salted roasted almonds, and lemon vinaigrette (8,10,12)

Green salad topped with crudités of colorful carrots, beets, dried blueberries, and honey-roasted almonds (8) Served with a mild curry dressing (3,7,10,12)

COLD CUTS

Brandade with baked white fish, potato, lemon zest, cultured cream, chives, and grated Vesterhavs cheese, served with crispy bread (1,4,7,12,15)

Eggs with lemon, tomato, baby gem lettuce, chives, and curry mayonnaise served in a glass (3,7,10,12,15)

Turkey breast with sun-dried tomato, artichoke, olives, pea shoots, and pesto served in a glass (7,15,16)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CHEESE

Selection of cheeses with accompaniments (1,7,8)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

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12. Sulfites

15. Onions



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König Gourmet

WEDNESDAY

MAIN COURSE

Italian-inspired fish – pieces of white fish marinated in olive oil, parmesan, parsley, basil, lemon zest, and garlic, topped with a crudité of fresh herbs (4,7,15,16)

Served with Italian pasta tossed in olive oil, lemon, and basil (1)

VEGAN MAIN COURSE

Italian-style fried vegetables and beans served in a rich tomato jus with lemon zest, garlic, rosemary, and parsley (1,15,16)

Served with Italian pasta tossed in olive oil, lemon, and basil (1)

COLD SIDE DISHES FOR MAIN COURSE

Basil pesto with roasted pine nuts (8,16)

SALADS

Raw salad of carrots, beets, fresh apples, blueberries, pineapple, roasted sunflower seeds, lemon juice, and fresh orange (12)

Green salad topped with romanesco, cauliflower, pickled red onions, and parsley (12,15)

Served with red mojo with roasted garlic (8,12,16)

COLD CUTS

Warm teriyaki-marinated chicken skewer with roasted peanuts, spring onion, and chili, served with satay sauce in a glass (1,5,6,8,11,15,16) – 1 piece per person

Mushroom pâté with wild mushrooms and thyme, served with sautéed and pickled mushrooms, beets, and herb salad (1,3,7,15,16,S)

Roast beef with crispy onions, horseradish, cornichons, tomato, watercress, and remoulade

Served in a glass (1,3,7,9,10,15)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

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THURSDAY

MAIN COURSE

Albondigas - Spanish-inspired fried beef meatballs with garlic and parsley, topped with bell pepper and fresh herbs (1,3,7,15,16)

2 pieces per person

Served with pasta marinara with garlic, chili, and parsley (1,15,16)

VEGAN MAIN COURSE

Vegan bolognese with plant-based protein, roasted root vegetables, vegetables, tomato, fresh herbs, and garlic (6,9,15,16)

Served with penne pasta tossed in olive oil with basil and parsley (1)

COLD SIDE DISHES FOR MAIN COURSE

Pico de gallo (15,16)

SALADS

Tomato salad with fresh mozzarella, bell pepper, pickled red onions, cucumber, olives, oregano, parsley, white wine vinegar, and olive oil (7,12,15)

Green salad topped with thyme- and lemon-roasted carrots, fresh apples, blueberries, and watercress. Served with chive and chervil dressing (7,10,12,15)

COLD CUTS

Spanish-inspired ham with grilled vegetables, rosemary, garlic, and red mojo (8,15,16,S)

Pan-fried chicken breast with grilled vegetables, semi-dried tomatoes, thyme, and artichoke cream served in a glass (7,10,12)

Selection of Charcuterie (1,3,7,10,12,15,S)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CAKE

Nougat mazarin cake (1,3,7,8)

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König Gourmet

FRIDAY

MAIN COURSE

Greek-inspired gyros with marinated and pan-fried chicken, onion, bell pepper, and garlic
(15,16)

Served with warm flatbread (1) - 1 piece per person

VEGAN MAIN COURSE

Mushroom kebab with roasted mushrooms, kidney beans, bell pepper, onion, white cabbage,
and spiced marinade (15,16)

Served with warm flatbread (1) - 1 piece per person

COLD SIDE DISHES FOR MAIN COURSE

Hummus with sumac (12,16)

Tzatziki with fresh cucumber and garlic (7,16)

SALADS

Tabbouleh salad with tomato, cucumber, bell pepper, mint, parsley, lemon juice, and olive oil
(1,12)

Green salad topped with green beans, edamame beans, smoked almonds, and pea shoots
(6,8) Served with coarse mustard vinaigrette (10,12)

COLD CUTS

Flash-seared tuna marinated in teriyaki, with seaweed salad, marinated herbs, cress,
and chives (3,4,6,10,12,15,16)

Turkey chorizo with thyme-roasted zucchini, marinated bell peppers, pickled red onions, and
aioli served in a glass (3,12,15,16)

Peppered ham with a crudité of peas, roasted almonds, cress, and pea purée served in a
glass (7,8,12,16,S)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

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VEGETARIAN/VEGAN

COLD CUTS

MONDAY

Quiche with puff pastry, leek, thyme, and spinach, served with herb salad and herb cream
(1,3,7,10,12,15) - **Vegetarian**

White bean spread with watercress (15,16) - **Vegan**

TUESDAY

Grilled romaine lettuce with cultured sour cream, pomegranate seeds, frisée, chervil,
and cress (7) - **Vegetarian**

Carrot spread with red lentils and crudité (15,16) - **Vegan**

WEDNESDAY

Variation of pumpkin: creamy purée, roasted butternut squash, salt-roasted pumpkin seeds,
and cress (7,15,16) - **Vegetarian**

Beetroot hummus with onion sprouts and poppy seeds (15,16) - **Vegan**

THURSDAY

Salt-baked celeriac with celeriac purée, celeriac crudités, toasted seeds, rocket,
and watercress (7,8,15,16) - **Vegetarian**

Potato sandwich with fried onions and vegan mayo (1,15) - **Vegan**

FRIDAY

Spinach and cottage cheese flatbread with basil pesto, semi-dried tomato, fresh avocado,
rocket, and toasted seeds (1,3,7,15,16) - **Vegetarian**

“Chicken salad” with sautéed mushrooms, asparagus, and chives (6,15) - **Vegan**

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