MENU WEEK 45
König Gourmet

MONDAY

MAIN COURSE

Butter Chicken - Pieces of chicken served in a rich tomato-based sauce with fresh vegetables, toasted almonds, and parsley (7,8,15,16)
Served with warm rice

VEGAN MAIN COURSE

Vegetable daube provençale with grilled peppers, courgettes, rosemary, and olives (15,16)
Served with orzo pasta with parsley, lemon, and olive oil (1)

COLD SIDE DISHES FOR MAIN COURSE

Raita with fresh cucumber, lemon, and mint (7,12)

SALADS

Green pointed cabbage salad with celery, fresh apples, grapes, toasted almond flakes, and lemon vinaigrette (8,9,10,12)

Green salad topped with roasted chickpeas, pickled apples, and mint.
Served with basil pesto (7,16)

COLD CUTS

Baked salmon with fermented cucumber, radishes, chives, and smoked cheese cream (4,7,12,15)

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

Rare-roasted beef with pickled red onions, gherkins, pea shoots, and béarnaise cream served in a glass (3,10,12,15)

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	

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TUESDAY

MAIN COURSE

Nordic-style roasted pork loin with lemon zest, thyme, and fresh bay leaves, served with creamy sautéed mushrooms (1,7,12,15,16,S) - **1 slice per person**
Served with small crumbed potatoes tossed with toasted kale, spinach, parsley, and browned butter (7)

VEGAN MAIN COURSE

Indian dahl with lentils, root vegetables, tomato, fermented bell pepper juice, spices, and garlic (9,15,16)
Served with warm pita bread (1) - **1 piece per person**

COLD SIDE DISHES FOR MAIN COURSE

Lightly pickled berries, fresh blueberries, and lemon

SALADS

Broccoli and cauliflower salad with raisins, toasted sunflower seeds, and cultured cream dressing (7)

Green salad topped with ginger-pickled plums, edamame beans, and pea shoots (6,12)
Served with herb dressing and fresh lemon (7,12)

COLD CUTS

Beef bresaola with arugula lettuce, toasted pine nuts, parmesan, sun-dried tomatoes, olive oil, and cress (7,8)

Salmon rillettes with wholegrain mustard, radishes, frisée, chervil, chives, and crispy rye bread chips (1,3,4,7,10,12,15)

Turkey with herbs, semi-dried tomatoes, olives, artichokes, pea shoots, and mojo served in a glass (8,12,16)

BREAD

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

CHEESE

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

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3. Eggs	6. Soy	9. Celery	12. Sulfites	15. Onions	

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WEDNESDAY

MAIN COURSE
Oven-baked fish in green Thai curry with fresh vegetables, lime leaves, lemongrass, and ginger (3,4,7,15,16)
Served with warm rice

VEGAN MAIN COURSE
Green Thai curry with bamboo shoots, plenty of vegetables, coconut milk, lime leaves, lemongrass, and ginger (15,16)
Served with warm rice topped with toasted sesame seeds (11)

COLD SIDE DISHES FOR MAIN COURSE
Toasted coconut flakes, salted peanuts, and raisins (5)

SALADS
Carrot salad with pineapple, apples, toasted almond flakes, lemon, and orange juice (8,12)

Green salad topped with three varieties of cauliflower, pickled red onions, and thai basil (12,15)
Served with a wholegrain mustard vinaigrette and fresh tarragon (10,12)

COLD CUTS
"Grilled" romaine lettuce with hand-peeled shrimp, our hollandaise sauce, lemon zest, and herb salad (3,4,12)

BBQ slow-roasted veal brisket with herb salad, red chili, and nordic coleslaw served in a glass (3,7,10,12,15,16)

Roast chicken with thyme-roasted courgettes, marinated peppers, pickled red onions, and curry cream served in a glass (3,10,12,15,16)

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
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THURSDAY

MAIN COURSE

Coq au Vin - Roasted chicken breast served in a rich red wine sauce with pearl onions, mushrooms, carrots, thyme, garlic, and parsley (1,12,15,16)

1 piece per person

Served with roasted potatoes tossed in “gremolata” with parsley, lemon, garlic, and quality olive oil (12,16)

VEGAN MAIN COURSE

Italian roasted vegetables and beans served in a rich tomato sauce with lemon zest, garlic, rosemary, and parsley (1,15,16)

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

COLD SIDE DISHES FOR MAIN COURSE

Tomato concassé and picked parsley

SALADS

Pointed cabbage Caesar salad with grated Parmesan and crispy garlic croutons (1,3,4,7,10,12,16)

Green salad topped with poppy seed-roasted celeriac, arugula, blueberries, and honey-roasted almonds (8,11) Served with red mojo dressing with garlic and lemon (7,8,12,16)

COLD CUTS

Seared tuna with seaweed salad, marinated herbs, and gomadressing (4,11,15,16)

Liver pâté with crispy bacon, mushrooms, pickled red onions, cucumber, and parsley (1,7,12,S)

Beef salami with grilled bell peppers, fennel, semi-dried tomatoes, and pesto cream served in a glass (7,16)

BREAD

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

CAKE

Rye cookies with toasted sunflower seeds (1,3,7)

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FRIDAY

MAIN COURSE

Mexican chili con carne with beans, tomatoes, root vegetables, sweetcorn, bell peppers, chocolate, warm spices, and sweet chili (9,15,16)

Served with a warm tortilla (1) - **1 piece per person**

VEGAN MAIN COURSE

Chili sin carne with beans, tomatoes, bell peppers, root vegetables, and chocolate (9,15,16)
Served with steamed basmati rice

COLD SIDE DISHES FOR MAIN COURSE

Avocado cream (7,16) and tomato salsa (15,16)

SALADS

Mexican tomato salad with avocado, bell peppers, beans, cucumber, red chili, pickled red onions, and parsley (10,12,15)

Green salad topped with cucumber, lime, black sesame seeds, and croutons (1,11,12)
Served with chervil pesto and toasted sunflower seeds (7,16)

COLD CUTS

Vitello Tonnato; veal with tuna sauce, capers, arugola, and watercress (3,4,7,10,12,16)

Garlic and chili-marinated shrimp with pickled herbs, pointed cabbage, romaine lettuce, and aioli served in a glass (2,3,7,10,12,16)

König ham salad with fresh cucumber, pickled red onions, mustard seeds, fresh herbs, tomato, cress, and chives (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
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