



MENU WEEK 13

König Gourmet

MONDAY

MAIN COURSE

Classic “boller i karry” – chicken meatballs served in a creamy curry sauce with onions and apples (1,3,7,15) – 2 pcs. per person

Served with warm rice

VEGAN MAIN COURSE

Vegan “meatballs” served in green curry sauce with bamboo, crunchy vegetables, lime leaves, lemongrass, garlic and fresh chili (1,15,16) – 4 pcs. per person

Served with warm rice

COLD SIDE DISHES FOR MAIN COURSE

Salsa with fresh cucumber, red onion, lemon and picked coriander (15)

SALADS

Nordic coleslaw with three kinds of cabbage, carrots, radishes, lemon, chives, chervil and vinaigrette (10,12,15)

Green salad topped with crudités of colorful carrots, beets, cranberries and toasted almonds (8) Served with basil pesto (7,12,16)

COLD CUTS

Spanish-inspired vegetable frittata with pickled herbs, frisée, herb salad, lemon, shrimp and aioli served in a glass (2,3,4,7,10,12,16)

König “Skinkesalat” – ham mixed in a mild Dijon cream with fresh cucumber, pickled red onion, green asparagus, snack tomatoes and cress (3,7,10,12,15,S)

Sliced roasted chicken served with green beans, pickled peppers, toasted almonds and basil cream with sun-dried tomato, served in a glass (3,7,8,10,12)

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

Classic minced beef steak with soft onions and gravy (1,7,12,15)

1 piece per person

Served with grated potatoes tossed with parsley

VEGAN MAIN COURSE

Vegan tikka "chicken" with chickpeas, root vegetables, ginger and coconut (5,6,9,16)

Served with steamed basmati rice with warm spices

COLD SIDE DISHES FOR MAIN COURSE

Homemade cucumber salad (12)

SALADS

Cauliflower salad with radishes, peas, toasted pumpkin seeds, chervil, chives and a mild mustard dressing (10,12,15)

Green salad topped with ginger-pickled pears, edamame beans and pea shoots (6)

Served with mild tomato-garlic yogurt (7,12,16)

COLD CUTS

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

Slow-roasted roast beef with sautéed and marinated mushrooms, fried onions, herb salad and béarnaise cream served in a glass (3,7,10,12,15)

Serrano ham with honey melon, sun-dried tomatoes, toasted pine nuts and basil (1,8,S)

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

9. Celery

12. Sulfites

15. Onions



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WEDNESDAY

MAIN COURSE

Nordic fish cakes with cod, salmon, lemon, tarragon and fresh herbs (1,3,4,7,15)

2 pcs. per person

Roasted potato cubes, fine peas, shallots, baby gem lettuce and parsley (15)

VEGAN MAIN COURSE

Mexican tacos with chili sin carne (9,10,15,16)

Served with warm mini wheat tortillas (1) - 1 pc. per person

COLD SIDE DISHES FOR MAIN COURSE

Fresh lemons

Tartar sauce with capers, cornichons and fresh herbs (3,7,10,12,15)

SALADS

Salad of two kinds of carrots, grilled fennel, spinach, hazelnuts, blueberries, beetroot and fermented pear (8)

Green salad topped with cauliflower, toasted seeds and pickled red onions (15)

Served with pomegranate vinaigrette (10,12)

COLD CUTS

Italian-inspired veal with sage and garlic, fresh mozzarella, slow-roasted tomatoes and basil pesto (7,12,16)

Beef sausage with shaved horseradish, cornichons, frisée, tomato, pea shoots and remoulade, served in a glass (1,3,7,10,12,15)

Creamy chicken salad mixed with roasted and pickled mushrooms, mild curry cream, fresh apples and cress (3,7,10,12)

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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THURSDAY

MAIN COURSE

Tartlets with chicken in asparagus - Danish chicken served in a creamy sauce with white asparagus, green asparagus and chives (1,7,15)

Warm tartlets (1) - 2 pcs. per person

VEGAN MAIN COURSE

Tartlets - celery and mushrooms in asparagus with peas, spring onions, carrots and parsley (9,15)

Crispy tartlets (1) - 2 pcs. per person

COLD SIDE DISHES FOR MAIN COURSE

Tomato concassé with lemon and picked parsley

SALADS

Classic cabbage salad with fresh pineapple, pickled apples, orange, toasted nuts, raisins and lemon vinaigrette (8,10,12)

Green salad topped with two kinds of grapes, blueberries, cherry tomatoes and pea shoots
Served with herb and lemon yogurt (7,12)

COLD CUTS

Oven-baked salmon with lemon-pickled herbs, peas, frisée, rye bread chips and smoked cheese cream, served in a glass (1,4,7,12,15)

Eggs with shrimp, lemon, frisée, chervil, dill and mayonnaise, served in a glass (2,3,7,10,12)

Liver pâté with crispy bacon, sautéed mushrooms, pickled mushrooms, herb salad and cucumber salad, served in a glass (1,7,12,15,S)

BREAD

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

CAKE

“Citronmåne” Lemon cake (1,3,7)

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

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FRIDAY

MAIN COURSE

Pulled Asian pork - marinated and slow-roasted pork neck served in teriyaki with chili and garlic (1,6,15,16,S)

Ciabatta rolls with two kinds of sesame seeds (1,11) - 1 pc. per person

VEGAN MAIN COURSE

Asian vegan dish with roasted portobello mushrooms, oyster mushrooms, kidney beans, pointed cabbage and red onions in teriyaki sauce (1,6,15,16)

Ciabatta rolls with two kinds of sesame seeds (1,11) - 1 pc. per person

COLD SIDE DISHES FOR MAIN COURSE

Served with chili mayonnaise with roasted garlic and Asian cucumber salad (3,7,10,12,16)

SALADS

Pointed cabbage salad with red pointed cabbage, carrots, spring onions, bell pepper in a sweet mango dressing and toasted coconut flakes (3,7,10,12,15)

Green salad topped with edamame beans, baked portobello mushrooms, cherry tomatoes, toasted almond flakes (6,8) Served with balsamic vinaigrette (10,12)

COLD CUTS

Provence-style roasted chicken supreme breast with lemon, thyme, garlic and tomato chutney (15,16)

Small boiled potatoes with fried onions, red onions, sweet tomatoes, root vegetable chips, chives, two kinds of cress and lemon mayonnaise, served in a glass (1,3,7,10,12,15)

Rolled pork cold cut from Grambogård with apple aspic, pickled shallots, salad onions, fresh apples, frisée and herb salad (12,15,S)

BREAD

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

CRUDITÉ

3 kinds of crudité with dip

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