



MENU UGE 25

König Gourmet

MONDAY

MAIN COURSE

Chicken "Sweet & Sour" - fried chicken tenderloins served in a sweet and sour sauce with fresh ginger, lemongrass, garlic, tomato, crunchy vegetables, fresh chili and sprouts (12,15,16)

2-3 pcs per person

Served with basmati rice

VEGAN MAIN COURSE

Tofu "Sweet & Sour" - marinated and fried tofu served in a sweet and sour sauce with fresh ginger, lemongrass, garlic, tomato, crunchy vegetables, fresh chili and sprouts (12,15,16)

Served with basmati rice

COLD SIDE DISHES FOR MAIN COURSE

Toasted almond flakes and crispy coconut flakes (8)

SALADS

Salad of cauliflower florets, peas, sugar snap peas, baby spinach, chervil, Asian vinaigrette and toasted almonds (1,6,8,12)

Green salad topped with crispy croutons, marinated beetroot and pickled carrots (1)

Served with basil pesto (7,16)

COLD CUTS

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

Turkey with marinated herbs, semi-dried tomatoes, watercress and basil pesto served in a glass (7,16)

Slow-roasted roast beef with soft onions, pickled onions, cornichons, pea shoots and remoulade served in a glass (1,3,9,10,12,15)

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



MENU UGE 25

König Gourmet

TUESDAY

MAIN COURSE

“Mormors frikadeller” Grandma’s summer meatballs mixed with fresh herbs (1,3,7,S)
2 pcs per person

VEGAN MAIN COURSE

Greek-style plant-based patty glazed with fermented black pepper, served with oregano, grilled peppers, baked tomatoes, pickled red onions and olives (15,16)

1 piece per person

Served with small potatoes tossed with freshly chopped herbs

COLD SIDE DISHES FOR MAIN COURSE

Cucumber salad (12)

SALADS

Classic cold potato salad with new potatoes tossed in a mild mustard dressing with red onions, radishes and chives (3,7,10,12,15)

Green salad topped with ginger-pickled plums, edamame beans and pea shoots (6,12)
Served with curry yogurt dressing (7,12,16)

COLD CUTS

Rillettes of slow-roasted veal brisket with thyme, lemon and honey, served with pickled plums, frisée, toasted almonds and cress (7,8,12,15,S)

Baked fish with tomato, asparagus, mizuna, dill and chervil, served with smoked cheese cream in a glass (3,4,7,10,12)

Modern chicken salad mixed in Dijon cream with roasted mushrooms, pickled red onions, apples, cress and root vegetable chips (3,7,9,10,12,15)

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



MENU UGE 25

König Gourmet

WEDNESDAY

MAIN COURSE

Tom Kha Goong - Thai-inspired fried tiger prawns, marinated white fish, crunchy vegetables, tomato, coconut milk, lemongrass, ginger, chili (2,4,15,16)

Served with Thai-inspired noodles tossed in sesame oil and fresh herbs (1,11,15,16)

VEGAN MAIN COURSE

Aloo Gobi - Indian dish with potatoes and cauliflower in a spiced sauce (15,16)

Served with dirty rice, rice tossed with fresh herbs, parsley and lemon (9)

COLD SIDE DISHES FOR MAIN COURSE

Salted peanuts and toasted coconut flakes (5)

SALADS

Green beans, peas, toasted almonds, frisée, fermented pepper vinaigrette and picked cress (8,12)

Green salad topped with three types of cauliflower, pickled red onions and Thai basil (12,15)
Served with mustard vinaigrette (10,12)

COLD CUTS

“Sødam” welfare lemon- and rosemary-coated chicken served with fresh lime, herb salad and dip with grilled peppers and roasted garlic (1,3,7,12,16) - 1 pc per person

Pâté with pickled walnuts, grilled artichoke, cornichons, tomato, frisée and pea shoots (1,7,8,S)

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

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

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



MENU UGE 25

König Gourmet

THURSDAY

MAIN COURSE

Greek-inspired pork loin with garlic, lemon and olive oil topped with fried tomatoes, zucchini, aubergine, spring onions and parsley (12,15,16,S)

1 piece per person

Served with fried potatoes

VEGAN MAIN COURSE

Satay vegetables with marinated soy pieces in peanut butter sauce (5,6,15,16)

Steamed noodles with spring onions, peppers and toasted sesame (1,11,15,16)

COLD SIDE DISHES FOR MAIN COURSE

Tzatziki with lemon and garlic (7,16)

SALADS

Raw salad of carrots, pointed cabbage, fresh apples, blueberries, pineapple, orange, fresh lemon juice and toasted almond flakes (8,12)

Green salad topped with marinated beans, toasted seeds and sun-dried blueberries (12)

Served with yogurt dressing with roasted peppers and fermented garlic (7,12,16)

COLD CUTS

Spinach flan with asparagus, marinated shrimp, radishes, glasswort, rye bread chips and dill cream (1,3,7,10,12)

Eggs with cherry tomatoes, lemon, frisée, dill, pea shoots and green mayonnaise served in a glass (1,3,10,12)

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

BREAD

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

CAKE

Apple crumble (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



MENU UGE 25

König Gourmet

FRIDAY

MAIN COURSE

Pan-fried beef patty served with creamy whisky sauce, accompanied by sautéed roasted root vegetables, tomato and mushrooms (1,9,15,16)

1 pc per person

Served with pan-fried halved potatoes with thyme, garlic and bay leaf (16)

VEGAN MAIN COURSE

Italian-style grilled portobello mushrooms with lemon zest, garlic and parsley, served on bean purée with a green jus made from vegan cream and mushroom broth (16) - 1 pc per person

Served with fried baby potatoes with lemon and fresh herbs

COLD SIDE DISHES FOR MAIN COURSE

Slow-roasted cherry tomatoes, pickled beech mushrooms and thyme

SALADS

Caesar salad with romaine lettuce, Parmesan and crispy croutons (1,3,4,7,10,12)

Green salad topped with pickled cherry tomatoes, baked mushrooms and peas (12)

Served with parsley vinaigrette (10,12,16)

COLD CUTS

Roasted pork belly with honey and rosemary, pickled apples, crispy chips and cress (12,S)

Hot-smoked salmon with green asparagus, cucumber, radishes, toasted seeds, frisée, dill and green herb cream served in a glass (3,4,7,10,12)

"Caesar salad" - sliced fried chicken breast with romaine lettuce, crispy croutons, Parmesan shavings, cherry tomatoes and Caesar dressing served in a glass (1,3,4,7,10,12,16)

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

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions