



MENU WEEK 28

König Gourmet

MONDAY

MAIN COURSE

Thai Chicken – Fried chicken served in red curry with coconut milk, lemongrass, ginger, lime leaves, garlic, and fresh vegetables (15,16)

Served with noodles tossed in sesame oil, sweet chili, fresh parsley, and roasted peanuts (1,5,6,11,15,16)

VEGAN MAIN COURSE

Tikka masala with chickpeas, tomatoes, and coconut milk (15,16)

Served with steamed basmati rice with warm spices

COLD SIDE DISHES FOR MAIN COURSE

Fresh apple salsa with red onion, mint, and ginger (15)

SALADS

Salad of beluga lentils, roasted zucchini, baby spinach, marinated apples, apricot, dried blueberries, chervil, and lemon dressing (10,12)

Green salad topped with roasted chickpeas, pickled plums, and mint

Served with parsley pesto (7,12,16)

COLD CUTS

Salmon rilette with hot-smoked salmon, lemon, chives, frisée, dill, and crispy bread

(1,3,4,7,12,15)

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

Italian salami with fennel crudité, two types of olives, snack tomatoes, and pea shoots (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



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TUESDAY

MAIN COURSE

Greek-inspired beef meatballs with garlic and parsley, served in a rich tomato sauce with chunky vegetables, basil, and lemon (1,3,7,15,16) – 2 pcs. per person

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

VEGAN MAIN COURSE

Italian-style “gratinated” pointed cabbage with lemon zest, garlic, and parsley, served on a bean purée with a separated sauce made from mushroom broth and vegan cream (1,6,15,16)

1 pc. per person

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

COLD SIDE DISHES FOR MAIN COURSE

Tzatziki with garlic and lemon (7,12,16)

SALADS

Greek-inspired tomato salad with feta cheese, olives, red onion, bell pepper, oregano, parsley, wine vinegar, and olive oil (7,10,12,15)

Green salad topped with lemon-pickled salad onions, dried fruit, and garlic croutons (1,12,15,16)

Served with mild garlic dressing with lemon juice (7,10,12,16)

COLD CUTS

Shredded white fish with radishes, asparagus, garden cress, chives, rye bread crisps, and smoked cheese cream in a glass (1,3,4,7,10,12,15)

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

Honey-glazed ham with crudité of fresh spring herbs, peas, asparagus, chervil, and mild mustard cream in a glass (3,7,10,12,15,S)

BREAD

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

CHEESE

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

1. Gluten

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soy

7. Lactose

8. Nuts

9. Celery

10. Mustard

11. Sesame

12. Sulfites

13. Lupin

14. Mollusks

15. Onions

16. Garlic

S. Pork



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WEDNESDAY

MAIN COURSE

Nordic fish cakes with lemon zest, dill, and chives (1,3,4,7,15)

2 pcs. per person

Served with roasted potato wedges with thyme and oregano

VEGAN MAIN COURSE

Chinese Sichuan dish with soy-marinated plant-based mince, bell pepper, bean sprouts, green beans, and chili (6,15,16)

Served with steamed rice with black sesame (11)

COLD SIDE DISHES FOR MAIN COURSE

Coarse remoulade (3,7,10,12,15) and fresh lemon wedges

SALADS

Cauliflower salad with peas, edamame beans, green beans, baby spinach, pickled root vegetables, salt-roasted almonds, lemon juice, and quality olive oil (8,10,12)

Green salad topped with cucumber in lime, black sesame, and romanesco (1,11)

Served with vinaigrette of pomegranate and orange (10,12)

COLD CUTS

Grilled white and green asparagus, herb salad, lemon, and Hollandaise sauce served in a glass (3,7,10,12)

Slow-roasted veal with pickled herbs, pickled red onions, pickles, and remoulade in a glass (3,7,10,12,15)

“Dyrlægens natmad” – liver pâté, salted beef, aspic, onion, two types of cress, and snack tomato (1,3,7,12,15,S)

BREAD

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

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

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10. Mustard

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16. Garlic

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THURSDAY

MAIN COURSE

Danish chicken – Roasted chicken thigh served in its own jus with fresh spring herbs, asparagus, carrots, peas, horseradish, lemon, and parsley (1,12,15) – 1 pc. per person
Served with new potatoes tossed in parsley pesto (7,16)

VEGAN MAIN COURSE

Moroccan tagine with parsnip, sweet potatoes, prunes, chickpeas, and apricots (15,16)
Served with couscous with bell pepper and red onion, parsley, and almonds (1,8,15,16)

COLD SIDE DISHES FOR MAIN COURSE

Fried and pickled mushrooms with shredded parsley (12)

SALADS

Salad of roasted root vegetables, black quinoa, feta cheese, arugula, toasted seeds, chervil, and lemon dressing (7,10,12)

Green salad topped with grilled eggplant, zucchini, snack tomatoes, and pickled spring onions (10,12,15) Served with yogurt dressing with tomato, paprika, lemon, and herbs (7,12,16)

COLD CUTS

Seasoned beef tartare with flambéed tomato, capers, frisée, fresh herbs, and root vegetable chips (1,3,9,15)

Hot-smoked salmon with fresh asparagus, radishes, sea asparagus, frisée, lemon, dill, and green cream cheese dressing in a glass (3,4,7,10,12)

Turkey breast with fried artichokes, olives, marinated bell peppers, and basil cream in a glass (3,7,10,12,15)

BREAD

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

CAKE

Lemon poppy seed cake (1,3,7)

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4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

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FRIDAY

MAIN COURSE

Pulled pork burger – Marinated and slow-cooked pork neck served in our homemade barbecue sauce (15,16,S)

Sesame bun (1,11) – 1 pc. per person

VEGAN MAIN COURSE

BBQ vegetarian chunks with roasted mushrooms, onions, and cabbage served in our homemade barbecue sauce (1,6,15,16)

Sesame bun (1,11) – 1 pc. per person

COLD SIDE DISHES FOR MAIN COURSE

Chili mayonnaise (3,10,12) and pickled cucumbers with herbs

SALADS

Coleslaw with three types of cabbage, carrots, parsley, and a mild coleslaw dressing (3,7,10,12)

Green salad topped with portobello mushrooms, semi-dried tomatoes, and fermented cucumber. Served with lemon vinaigrette with chervil (10,12)

COLD CUTS

Pan-fried young chicken breast with garlic, thyme, pickled and marinated herbs, and mojo sauce (8,15,16)

Garlic-fried tiger prawns, green asparagus, herb salad, lemon, and wasabi cream in a glass (2,3,7,12,16)

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

BREAD

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

CRUDITÉ

3 kinds of crudité with dip

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