



MENU WEEK 19

König Gourmet

MONDAY

MAIN COURSE

Spicy Chicken - Danish chicken fried with lemon zest, garlic, paprika, and sweet chili, topped with bell peppers, spring onions, and chives (15,16)

1 piece per person

Served with our variation of mac & cheese - macaroni tossed in a spiced cheese sauce with sun-dried tomatoes, roasted vegetables, garlic, and parsley (1,3,7,12,15,16)

VEGAN MAIN COURSE

Vegan bolognese with roasted vegetables, tomato, herbs, beluga lentils, garlic, and herbs (15,16)

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

COLD SIDE DISHES FOR MAIN COURSE

Tomato tapenade with fermented black pepper (16)

SALADS

Tomato salad with a variety of cherry tomatoes, pickled red onions, bell peppers, cucumber, olives, white cheese, oregano, parsley, and quality olive oil (7,12,15)

Green salad topped with marinated plums, pickled root vegetables, cranberries, and cress (12)

Served with basil pesto (7,16)

COLD CUTS

Slow-roasted pork belly with honey, rosemary, and thyme, served with toasted almonds, pickled plums, fresh nectarines, and pea shoots (8,12,S)

Herb-roasted fish with marinated herbs, semi-dried tomatoes, watercress, and tomato-olive tapenade in a jar (4,7,16)

Medium-rare roast beef with pickled red onions, pickled cucumbers, pea shoots, and remoulade in a jar (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

Beef Lindström - Minced veal and pork patty with capers and beetroot, topped with parsley, pickled red onions, capers, and gravy (1,12,15,S)

1 piece per person

Served with small potatoes tossed with freshly chopped herbs

VEGAN MAIN COURSE

Greek plant-based patty glazed with fermented black pepper, oregano, grilled peppers, and baked tomatoes, served with 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

Slow-roasted beets with fermented pepper, baby spinach, and lemon

SALADS

Salad of cauliflower florets, peas, sugar snap peas, baby spinach, chervil, lemon vinaigrette, and toasted almonds (8,10,12)

Green salad topped with blueberries, edamame beans, and pea shoots (6)

Served with chive dressing (7,16)

COLD CUTS

Tuna tartare with fermented cucumber, red chili, and spring onions, served on avocado cream with crispy bread (1,3,4,7,12,15)

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

Turkey breast with herbs, semi-dried tomatoes, olives, artichoke, pea shoots, and curry cream in a jar (3,7,10,12,16)

BREAD

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

CHEESE

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

1. Gluten

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10. Mustard

13. Lupin

16. Garlic

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WEDNESDAY

MAIN COURSE

Oven-baked fish with chives and chervil, served with white wine sauce with fresh spinach and dill, with crudités of fennel, carrots, spring onions, red onions, and parsley (4,7,12,15,16)
Served with saffron pilaf rice (15)

VEGAN MAIN COURSE

Indian veggie korma with onions, coconut, and toasted almonds (8,15,16)
Served with steamed basmati rice with warm spices

COLD SIDE DISHES FOR MAIN COURSE

Lemon-roasted courgette with arugula, cress, and toasted seeds

SALADS

Broccoli salad with black quinoa, white cheese, toasted sunflower seeds, arugula, sun-dried tomatoes, and mild mustard dressing (7,10,12)

Green salad topped with cauliflower, romanesco, and salted roasted almonds (8)
Mustard vinaigrette with chervil (10,12)

COLD CUTS

Spinach flan with crudités of fennel, colorful carrots, asparagus, herb salad, lemon, and Hollandaise sauce in a jar (3,7,10,12)

Pâté with sautéed mushrooms, pickled mushrooms, crispy bacon, cornichons, and pea shoots (1,7,12,S)

Roasted chicken breast with thyme-roasted zucchini, marinated bell peppers, semi-dried tomatoes, and aioli in a jar (3,10,12,15,16)

BREAD

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THURSDAY

MAIN COURSE

Satay chicken - Marinated chicken served in peanut butter sauce with fresh vegetables
(5,15,16)

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

VEGAN MAIN COURSE

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

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

COLD SIDE DISHES FOR MAIN COURSE

Fermented cucumbers in their own juice with Korean chili

Fresh lime wedges

SALADS

Asian cabbage salad with five-grain rice, sugar snap peas, sprouts, toasted sesame, peanuts,
and roasted sesame vinaigrette (6,9,10,11,12)

Green salad topped with marinated carrots, toasted coconut, and cranberries (12)

Served with curry dressing (7)

COLD CUTS

Garlic and chili sautéed tiger prawns with marinated herbs, seaweed salad, herb salad, and
wasabi cream in a jar (2,3,7,10,12,15,16)

Eggs with snack tomatoes, lemon, frisée lettuce, dill, pea shoots, toasted rye bread, and lemon
mayonnaise in a jar (1,3,10,12)

Italian salami with grilled fennel, bell peppers, pickled tomatoes, and rosemary, served with basil
pesto in a jar (7,16,S)

BREAD

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

CAKE

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

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FRIDAY

MAIN COURSE

Roasted veal cuvett with chimichurri of fresh herbs, shallots, and garlic, served with spring-roasted vegetables, tomato, and thyme (1,12,15,16)

2 slices per person

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

VEGAN MAIN COURSE

Grilled pointed cabbage with chimichurri of fresh herbs, shallots, and garlic, served with root vegetable and bean purée and vegan basil cream (9,12,15,16)

1 piece per person

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

COLD SIDE DISHES FOR MAIN COURSE

Slow-roasted cherry tomatoes, pickled beech mushrooms, and thyme

SALADS

Pointed cabbage Caesar with parmesan and toasted croutons (1,3,4,7,10,12)

Green salad topped with garlic sautéed mushrooms, cherry tomatoes, fermented cucumber, and pea shoots (12,16) Served with tomato pesto (7,16)

COLD CUTS

“Club sandwich” - roasted young cockerel breast, baby gem lettuce, snack tomatoes, crispy bacon, pea shoots, and curry cream in a jar (3,7,10,12,S)

Smoked salmon with green asparagus, cucumber, radishes, toasted seeds, frisée lettuce, dill, and green herb cream in a jar (3,4,7,10,12)

Spanish-inspired ham with a selection of melon, toasted almonds, cress, and arugula pesto (7,8,12,S)

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