



MENU WEEK 31

König Gourmet

MONDAY

MAIN COURSE

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

1 piece per person

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 fresh 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, feta-style cheese, oregano, parsley and fine 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

Spanish-inspired ham with grilled vegetables, rosemary, garlic and red mojo sauce (8,15,16,S)

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

Medium-rare roast beef with pickled red onions, gherkins, pea shoots and remoulade 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

Lindström beef patty – 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 baby potatoes tossed with freshly chopped herbs

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 baby potatoes tossed with freshly chopped herbs

COLD SIDE DISHES FOR MAIN COURSE

Slow-roasted beetroot 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

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

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

Turkey breast with herbs, semi-dried tomatoes, olives, artichoke, pea shoots and curry cream served in a glass (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

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

Served with 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 lemon wedges and tartar sauce with capers, cornichons, and fresh herbs (3,7,10,12,15)

SALADS

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

Green salad topped with cauliflower, romanesco, and salted toasted almonds (8)

Served with mustard vinaigrette and chervil (10,12)

COLD CUTS

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

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

Liver pâté with thyme-roasted portobello mushrooms, pickled beech mushrooms, crispy bacon, tomato, cornichons, and cress (1,7,12,15,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

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

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THURSDAY

MAIN COURSE

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

Warm tartlet shells (1) - 2 pcs per person

VEGAN MAIN COURSE

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

Served in crispy tartlet shells (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 marinated carrots, toasted coconut and cranberries (12)

Served with curry dressing (7)

COLD CUTS

Panko-fried tiger prawns with lime and tartar sauce (1,2,3,7,10,12,15,16)

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

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

BREAD

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

CAKE

Coconut 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

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FRIDAY

MAIN COURSE

Roasted veal rump cap with chimichurri made from fresh herbs, shallots and garlic, served with summer-roasted herbs, tomato and thyme (1,12,15,16)

2 slices per person

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

VEGAN MAIN COURSE

Grilled pointed cabbage with chimichurri made from 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 leaf (16)

COLD SIDE DISHES FOR MAIN COURSE

Slow-roasted cherry tomatoes, pickled beech mushrooms and thyme

SALADS

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

Green salad topped with garlic-fried 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, cherry tomatoes, crispy bacon, pea shoots and curry cream served in a glass (3,7,10,12,S)

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

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

BREAD

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

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

7. Lactose

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16. Garlic

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