



# MENU WEEK 26

# König Gourmet

## MONDAY

### MAIN COURSE

Butter chicken - pieces of chicken served in a rich sauce with tomato, fresh vegetables, toasted almonds, and parsley (7,8,15,16)  
Served with warm rice

### VEGAN MAIN COURSE

Vegetable daube Provençale with grilled peppers, beans, courgettes, rosemary, and olives (15,16)  
Served with fried potatoes with parsley, lemon, and olive oil

### COLD SIDE DISHES FOR MAIN COURSE

Raita with fresh cucumber, lemon, and mint (7,16)

### SALADS

Pointed cabbage salad with peas, edamame beans, fresh grapes, pickled apples, toasted almond flakes, and lemon vinaigrette (8,10,12)  
Green salad topped with crispy croutons, pickled carrots, and dried berries  
Served with basil pesto (7,16)

### COLD CUTS

Provençal-roasted pork tenderloin with grilled vegetables, pickled herbs, and watercress, served with carrot tzatziki in a jar (7,8,12,15,S)  
Oven-baked salmon with lemon zest, dill, tarragon, and chives, served with herb salad and herb cream in a jar (1,3,4,7,10,12,15)  
Eggs with lemon, tomato, baby gem lettuce, chives, and curry salad in a jar (3,7,10,12,15)

### 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

Fried Italian meatballs with sun-dried tomato and garlic in a rustic ratatouille with thyme and bay leaf (1,3,7,15,16) - 2 pieces per person

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

### VEGAN MAIN COURSE

Italian “gratinated” pointed cabbage with lemon zest, garlic, parsley, and a split sauce made with mushroom stock and vegan cream (1,15,16) - 1 piece per person

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

### COLD SIDE DISHES FOR MAIN COURSE

Basil pesto with toasted pine nuts and Parmesan (7,8,12)

### SALADS

Tomato and mozzarella salad with peppers, red onion, olives, basil, parsley, white wine vinegar, and olive oil (7,10,12,15)

Green salad topped with ginger-pickled plums, edamame beans, and pea shoots (6,12)

Served with yogurt with fresh herbs and lemon (7,10,12)

### COLD CUTS

Garlic-marinated shrimp with seaweed salad, marinated herbs, frisée, dill, and aioli in a jar (2,3,10,12,16)

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

Slow-roasted beef with pickled vegetables (“pickles”), herbs, pickled red onions, homemade pickled gherkins, and remoulade in a jar (3,10,12,15)

### 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



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## WEDNESDAY

### MAIN COURSE

Oven-baked fish in green Thai curry with fresh vegetables, lime leaves, lemongrass, and ginger (3,4,7,15,16)

Served with warm rice

### VEGAN MAIN COURSE

Green Thai curry with bamboo shoots, plenty of vegetables, coconut milk, lime leaves, lemongrass, and ginger (15,16)

Served with warm rice topped with toasted sesame seeds (11)

### COLD SIDE DISHES FOR MAIN COURSE

Toasted coconut flakes, salted peanuts, and raisins (5)

### SALADS

Beluga lentil salad with carrots, beetroot, apples, toasted sunflower seeds, raisins, cranberries, lemon, and orange juice (12)

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

Served with mustard vinaigrette with chervil (10,12)

### COLD CUTS

“Chicken Italy” - fried chicken breast with slow-roasted tomatoes, baby gem lettuce, green asparagus, and pesto in a jar (7,16)

Nordic-inspired veal served with spring herbs, pickled red onions, chives, chervil, and cauliflower purée in a jar (7,10,12,15,16)

“König” ham salad with fresh cucumber, pickled red onions, gherkins, mild mustard cream, frisée, tomato, and chives (3,7,10,12,S)

### BREAD

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

### CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

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12. Sulfites

15. Onions



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## THURSDAY

### MAIN COURSE

Pan-fried patties of veal and pork with lightly creamed pointed cabbage, carrots, spinach, lemon, asparagus, and parsley (1,7,S)

1 piece per person

Served with small boiled potatoes with fresh herbs

### VEGAN MAIN COURSE

Moroccan tagine with parsnip, sweet potatoes, prunes, chickpeas, and apricots (15,16)

Served with couscous with bell pepper, red onion, parsley, and almonds (1,8,15,16)

### COLD SIDE DISHES FOR MAIN COURSE

Two kinds of asparagus with peas, lemon, and parsley

### SALADS

Cauliflower salad with peas, frisée, black quinoa, baby spinach, chervil, salted roasted almonds, fresh lemon juice, and good olive oil (8)

Green salad topped with poppy seed-baked root vegetables, arugula, blueberries, and toasted pumpkin seeds (11)

Served with yogurt with tomato, sweet paprika, and chives (7,10,12,15)

### COLD CUTS

Vitello tonnato: veal with tuna sauce, capers, arugula, and watercress (3,4,7,10,12,16)

Lemon-marinated shrimp tossed with pointed cabbage, baby gem lettuce, picked herbs, toasted rye bread, and dill cream in a jar (2,3,7,10,12)

Cured ham with melon, toasted pine nuts, sun-dried tomatoes, mozzarella, and pea shoots (7,8,S)

### BREAD

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

### CAKE

Cookies (1,3,7,8)

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

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## FRIDAY

### MAIN COURSE

Slow-roasted veal with garlic and thyme, served with baked mushrooms, tomatoes, spring onions, and jus (15,16)

1 slice per person

Served with fried potatoes with thyme

### VEGAN MAIN COURSE

Hasselback butternut roasted like porchetta with sage, olive oil, and rosemary, served with bean purée with root vegetables, parsley, and lemon (9,12) - 1 piece per person

Served with fried potatoes with herbs and lemon

### COLD SIDE DISHES FOR MAIN COURSE

Cold Béarnaise cream with fresh tarragon (3,7,10,12)

### SALADS

Pointed cabbage Caesar with green pointed cabbage, baby gem lettuce, Parmesan, and crispy croutons (1,3,4,7,10,12,16)

Green salad topped with portobello mushrooms, semi-dried tomatoes, and fermented cucumber. Served with tomato pesto (7,16)

### COLD CUTS

Smoked salmon with fermented cucumber, radishes, chives, and herb cream (4,7,12)

Eggs with lemon, tomato, chives, dill, and lemon mayonnaise in a jar (3,10,12)

Modern chicken salad with roasted mushrooms, green asparagus, pickled mushrooms, root vegetable chips, and chervil (7,9,10,12)

### 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

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15. Onions