



MENU WEEK 38

König Gourmet

MONDAY

MAIN COURSE

Asian Chicken – Pan-fried chicken served in a green curry with coconut milk, lemongrass, ginger, lime leaves, garlic, and fresh vegetables (15,16)

VEGAN MAIN COURSE

Tikka Masala with chickpeas, tomatoes, and coconut milk (15,16)
Served with steamed basmati rice infused with warm spices

COLD SIDE DISHES FOR MAIN COURSE

Sweet and sour rhubarb chutney with apples, lemon, and ginger (12,15)

SALADS

Green pointed cabbage salad with celery, fresh apples, grapes, toasted flaked almonds, and lemon vinaigrette (8,9,10,12)

Mixed green salad topped with roasted chickpeas, pickled apples, and mint served with basil pesto (7,16)

COLD CUTS

Rillettes of slow-roasted pork mixed with pickled herbs, wholegrain mustard, French frisée lettuce, tart apples, cress, and cultured cream (7,10,12,15,16,S)

Hot-smoked salmon with mascarpone, wholegrain mustard, frisée lettuce, radishes, lemon, and dill (3,4,7,10,12)

Light roasted beef with pickled red onions, gherkins, pea shoots, and Béarnaise cream 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

Our variation of Danish meatloaf ("Forloren Hare") made with veal and pork, topped with crispy bacon, herbs, and gravy (1,3,7,15,S) - 1 slice per person
Served with small boiled potatoes tossed in parsley

VEGAN MAIN COURSE

Indian dahl with lentils, root vegetables, tomatoes, fermented bell pepper juice, spices, and garlic (9,15,16)
Served with warm pita bread (1) - 1 piece per person

COLD SIDE DISHES FOR MAIN COURSE

Fermented cabbage, pickled berries, and chervil (12)

SALADS

Broccoli and cauliflower salad with raisins, roasted sunflower seeds, and a cultured cream dressing (7)

Green salad topped with ginger-pickled plums, edamame beans, and pea shoots (6,12)
Served with a herb dressing and fresh lemon (7,12)

COLD CUTS

Spanish-inspired veal with mozzarella, marinated herbs, toasted pumpkin seeds, and arugula pesto (7,12,16)

Oven-baked salmon with radishes, frisée lettuce, chervil, chives, and crispy rye bread chips, served with herb cream in a glass (1,3,4,7,10,12,15)

Turkey chorizo with herbs, semi-dried tomatoes, olives, artichokes, pea shoots, and mojo sauce, served in a glass (8,12,16)

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

Oven-baked fish in a 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

Carrot salad with pineapple, apples, toasted almond flakes, lemon, and orange juice (8,12)
Green salad topped with three varieties of cauliflower, pickled red onions, and Thai basil (12,15) Served with a coarse mustard vinaigrette and fresh tarragon (10,12)

COLD CUTS

Sødam lemon and rosemary breaded free-range chicken, served with fresh lime, herb salad, and a dip made with grilled bell peppers and roasted garlic (1,3,7,12,16) - 1 piece 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)
Serrano ham with honey melon, sun-dried tomatoes, toasted pine nuts, and basil (1,8,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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THURSDAY

MAIN COURSE

Classic Chicken - Roasted chicken thigh served with roasted root vegetables, red onions, thyme, and gravy (1,7,9,12,15) - 1 piece per person
Served with grated potatoes tossed with parsley

VEGAN MAIN COURSE

Hasselback butternut squash prepared in the style of porchetta with sage, olive oil, rosemary, and crushed crispy hazelnuts (8) - 1 piece per person
Served with herb and lemon roasted potatoes

COLD SIDE DISHES FOR MAIN COURSE

Tomato concassé and fresh parsley

SALADS

Salad of two varieties of pointed cabbage and Brussels sprouts with pickled apples, pomegranate seeds, raisins, toasted sunflower seeds, and orange vinaigrette (10,12)
Green salad topped with poppy seed roasted root vegetables, arugula, blueberries, and salted roasted almonds (8,9,11) Served with red mojo sauce with garlic and lemon (7,8,12,16)

COLD CUTS

Herb-roasted fish with Jerusalem artichoke purée, crispy chips, and fresh herbs (4,7,15,16)
Eggs topped with hand-peeled shrimp, lemon, frisée lettuce, dill, sprouts, toasted rye bread, and lemon mayonnaise, served in a glass (1,2,3,10,12)
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

Mazarin cake with nuts and caramel (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

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FRIDAY

MAIN COURSE

Mexican Chili Con Carne with beans, tomatoes, root vegetables, sweetcorn, bell peppers, chocolate, warming spices, and sweet chili (9,15,16)
Served with a warm tortilla (1) - 1 piece per person

VEGAN MAIN COURSE

Chili Sin Carne with beans, tomatoes, root vegetables, bell peppers, celery, chocolate, warming spices, and chili (9,15,16)
Served with warm rice

COLD SIDE DISHES FOR MAIN COURSE

Avocado cream (7,16) and tomato salsa (15,16)

SALADS

Mexican tomato salad with avocado, bell pepper, beans, cucumber, red chili, pickled red onions, and parsley (10,12,15)

Green salad topped with lime-marinated cucumber, black sesame seeds, and croutons (1,11,12) Served with chervil pesto and toasted sunflower seeds (7,16)

COLD CUTS

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

Caesar Salad - sliced roasted chicken breast with baby gem lettuce, crispy croutons, Parmesan shavings, snack tomatoes, and Caesar dressing, served in a glass (1,3,4,7,10,12,16)

Roasted pork loin with pickled apples, blueberries, herb salad, and fresh red cabbage salad, served in a glass (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

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