



# MENU WEEK 6

## König Gourmet

### MONDAY

#### MAIN COURSE

Spicy Chicken – Danish chicken breast pan-fried with lemon zest, garlic, paprika and sweet chili, topped with bell pepper, 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, plant-based protein, garlic and herbs (6,15,16)

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

Green pointed cabbage salad with red pointed cabbage, edamame beans, peas, colorful carrots, toasted seeds, blueberries and lemon vinaigrette (6,10,12)

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

Served with basil pesto (7,16)

#### COLD CUTS

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

Pan-fried chicken inner fillet with marinated herbs, semi-dried tomatoes, watercress and tomato-olive tapenade, served in a glass (7,16)

Lightrasted beef with pickled red onions, gherkins, pea shoots and pickles, served in a glass (9,10,12,15)

#### 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



# MENU WEEK 6

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## TUESDAY

### MAIN COURSE

Spaghetti bolognese with beef, tomato, fresh vegetables, root vegetables, herbs and garlic  
(9,12,15,16)

Served with penne pasta tossed in olive oil (1)

### 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 baby potatoes tossed with freshly chopped herbs

### COLD SIDE DISHES FOR MAIN COURSE

Grated Parmesan (7)

### SALADS

Tomato salad with a variety of cherry tomatoes, pickled red onions, bell pepper, cucumber, olives, mozzarella, oregano, parsley and good olive oil (7,12,15)

Green salad topped with lemon-pickled beets, colorful carrots, dried fruit and garlic croutons  
(1,12,16) Served with chive dressing (7,16)

### COLD CUTS

Chicken terrine with roasted chicken, sautéed mushrooms, walnuts, coarse Dijon mustard, marinated herbs, French frisée and chives (7,10,12,15,16)

Provence-style roasted pork tenderloin with pickled herbs, frisée, herb salad and fermented chili mayonnaise with browned butter (7,10,12,15,16,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

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



# MENU WEEK 6

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## WEDNESDAY

### MAIN COURSE

Tom Kha Goong – Thai-inspired pan-fried tiger prawns, marinated white fish, crunchy vegetables, tomatoes, coconut milk, lemongrass, ginger and chili (2,4,15,16)

Served with Thai-inspired noodles tossed in sesame oil and fresh herbs (1,11,15,16)

### VEGAN MAIN COURSE

Tom Kha – Thai-inspired dish with roasted and marinated tofu, crunchy vegetables, pak choi, bamboo shoots, mushrooms, spring onions, tomatoes, coconut milk, lemongrass, ginger and chili (6,15,16)

Served with Thai-inspired noodles tossed in sesame oil and fresh herbs (1,11,15,16)

### COLD SIDE DISHES FOR MAIN COURSE

Fresh lime wedges and optional coriander

### SALADS

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

Green salad with fermented cucumbers, fresh chervil, blueberries, edamame beans and cress (6,12) Served with mustard vinaigrette with chervil (10,12)

### COLD CUTS

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

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

Modern chicken salad with baked herbs, root vegetables, asparagus, cress, chives and root vegetable chips (1,3,7,9,10,12,15)

### 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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## THURSDAY

### MAIN COURSE

Coq au vin – pan-fried chicken thigh fillet served in a rich red wine sauce with pearl onions, mushrooms, carrots, thyme, garlic and parsley (1,12,15,16)

Served with whipped potato purée with fresh herbs and Parmesan (1,7,16)

### VEGAN MAIN COURSE

Hasselback butternut squash roasted porchetta-style with sage, olive oil and rosemary, served with pumpkin-bean purée and crushed crispy hazelnuts (8,15,16)

1 piece per person

Served with roasted potatoes with herbs and lemon

### COLD SIDE DISHES FOR MAIN COURSE

Slow-roasted tomatoes, pickled beech mushrooms with garlic, thyme and baby spinach (16)

### SALADS

Assorted carrots tossed with pineapple, apples, pomegranate seeds, toasted sunflower seeds, raisins, cranberries and fresh lemon juice (12)

Green salad topped with honey-roasted zucchini, cherry tomatoes, toasted pine nuts and pea shoots (8,12) Served with curry dressing (7)

### COLD CUTS

Garlic- and chili-marinated prawns with pickled herbs, seaweed salad, herb salad and wasabi cream, served in a glass (2,3,7,10,12,15,16)

Eggs with snack tomatoes, lemon, frisée, dill, sugar snap pea sprouts, toasted rye bread and lemon mayonnaise, served in a glass (1,3,10,12)

Beef salami with crispy onions, pickled red onions, horseradish, cornichons, parsley and remoulade, served in a glass (3,9,10,12,15)

### BREAD

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

### CAKE

Carrot cake (1,3,7,8)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

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## FRIDAY

### MAIN COURSE

Pan-fried veal cuvette with chimichurri made from fresh herbs, shallots and garlic, served with baked herbs, tomatoes, thyme and pan jus (1,12,15,16)

2 slices per person

Served with pan-roasted 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 cream with basil (9,12,15,16)

1 piece per person

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

### COLD SIDE DISHES FOR MAIN COURSE

Cold béarnaise cream with fresh tarragon (3,7,10,12,15)

### SALADS

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

Green salad topped with green beans, edamame beans, peas, smoked almonds and pea shoots (6,8) Served with tomato pesto (7,16)

### COLD CUTS

“Club sandwich” – pan-fried young cockerel breast, romaine lettuce, snack 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 a selection of melon, toasted almonds, cress and rocket pesto (7,8,12,S)

### BREAD

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

### CRUDITÉ

3 kinds of crudité with dip

1. Gluten

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soy

7. Lactose

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9. Celery

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