



# MENU WEEK 51

# König Gourmet

## MONDAY

### MAIN COURSE

Italy chicken – Danish chicken fried with lemon zest, garlic and parsley, served with Mediterranean vegetables, tomato, garlic and thyme (15,16)

1 piece per person

Served with orzo pasta with parmesan, parsley and olive oil (1,7)

### VEGAN MAIN COURSE

Vegan Bolognese with root vegetables, tomato, garlic and herbs (9,15,16)

Served with penne pasta in basil oil (1,16)

### COLD SIDE DISHES FOR MAIN COURSE

Tomato tapenade with fermented black pepper (16)

### SALADS

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

Green salad topped with honey-roasted squash, cherry tomatoes, toasted pine nuts and pea shoots (8,12) Served with parsley pesto (7,16)

### COLD CUTS

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

Baked salmon with dill and chives, marinated herbs, sugar snap peas, lemon and herb cream served in a glass (3,4,7,10,12,15)

Pink roasted beef with pickled beech mushrooms, red onions, horseradish, tomato, pea shoots and remoulade served in a glass (1,3,7,10,12)

### 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

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

Bøf Lindstrøm - Minced veal & pork patty with capers and beets, topped with parsley, pickled red onions, capers and pan 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 in fermented black pepper with oregano, grilled pepper 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-baked beets with fermented pepper, baby spinach and lemon

### SALADS

Modern Waldorf salad with two kinds of celery, romaine lettuce, fresh apples, grapes, dried berries and apple vinaigrette (10,12)  
Green salad topped with crudités of colorful carrots and beets, dried blueberries and salt-roasted almonds (8) Served with mild curry dressing (3,7,10,12)

### COLD CUTS

Tuna tartare with fermented cucumber, red chili and spring onion, served on avocado cream with crispy bread (1,3,4,7,12,15)  
Eggs with lemon, tomato, romaine lettuce, chives and curry mayonnaise, served in a glass (3,7,10,12,15)  
Turkey breast with sun-dried tomato, artichoke, olives, pea shoots and pesto, served in a glass (7,15,16)

### 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

Thai fish cakes with cod, red curry, ginger, lemongrass, chili, ginger and fresh herbs  
(1,3,4,7,15,16) - 2 pieces per person

Served with noodles tossed in sesame oil, sweet bell pepper, spring onion, parsley and  
toasted sesame (1,11,15,16)

### VEGAN MAIN COURSE

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

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

### COLD SIDE DISHES FOR MAIN COURSE

Sweet chili dip (11,15,16)

### SALADS

Variation of carrots tossed with pineapple, apples, pomegranate seeds, roasted sunflower  
seeds, raisins, cranberries and fresh lemon juice (12)

Green salad topped with broccoli, cauliflower, pickled plums and parsley (12,15)

Served with lemon vinaigrette (10,12)

### COLD CUTS

Potato frittata with asparagus, sweet peppers, herb salad and basil cream (3,7,10,12,15,16)

Veal rolled sausage with apple jus, fried onions, pickled apples, root vegetable chips,  
frisée and cress (1,7,9,12,15)

König ham salad with fresh cucumber, pickled red onions, pickled gherkins, mild mustard  
cream, frisée, tomato and chives (3,7,8,10,12,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

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## THURSDAY

### MAIN COURSE

Albondigas – Spanish-inspired fried beef meatballs with garlic and parsley, topped with bell pepper and fresh herbs (1,3,7,15,16)

2 pieces per person

Served with pasta marinara with garlic, chili and parsley (1,15,16)

### VEGAN MAIN COURSE

Vegan meatballs served in a rich tomato broth with Mediterranean herbs, olives, semi-dried tomatoes, garlic and rosemary (1,15,16) – 4 pieces per person

Served with pasta marinara with garlic, chili and parsley (1,15,16)

### COLD SIDE DISHES FOR MAIN COURSE

Pico de gallo (15,16)

### SALADS

Tomato salad with salad cheese, bell pepper, pickled red onions, cucumber, olives, oregano, parsley, white wine vinegar and olive oil (7,12,15)

Green salad topped with thyme- and lemon-baked carrots, fresh apples, blueberries and watercress. Served with chive-chervil dressing (7,10,12)

### COLD CUTS

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

Herb-baked fish with crudité of radishes, asparagus, lemon, frisée, dill and salsa verde, served in a glass (3,4,7,10,12)

Fried chicken breast with grilled vegetables, semi-dried tomatoes, thyme and artichoke cream, served in a glass (7,10,12)

### BREAD

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

### CAKE

Christmas spiced cake (1,3,7,8)

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4. Fish

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## FRIDAY

### MAIN COURSE

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

1 piece per person

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

### VEGAN MAIN COURSE

Hasselback butternut cooked like porchetta with sage, olive oil and rosemary, topped with crushed crispy hazelnuts (8)

1 piece per person

Served with herb- and lemon-fried potatoes

### COLD SIDE DISHES FOR MAIN COURSE

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

### SALADS

Pointed cabbage Caesar with grated parmesan and crispy croutons (1,3,4,7,10,12,16)

Green salad topped with green beans, edamame beans, peas, smoked almonds and pea shoots (6,8) Served with coarse mustard vinaigrette (10,12)

### COLD CUTS

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

Turkey chorizo with thyme-fried squash, marinated peppers, pickled red onions and aioli, served in a glass (3,12,15,16)

Roast beef with crispy onions, horseradish, cornichons, tomato, watercress and remoulade, served in a glass (1,3,7,10,12,15)

### BREAD

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

### CRUDITÉ

3 kinds of crudité with dip

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