



# MENU WEEK 27

# König Gourmet

## MONDAY

### MAIN COURSE

Chicken Tikka Masala - Yogurt-marinated chicken breast with lime, garlic, and spices  
(7,12,15,16)

1 piece per person

Served with warm rice

### VEGAN MAIN COURSE

Red Thai curry with marinated soy protein, bamboo shoots, lots of vegetables, coconut milk,  
lime leaves, lemongrass, and ginger (6,15,16)

Served with warm rice and toasted sesame seeds (11)

### COLD SIDE DISHES FOR MAIN COURSE

Apple-plum chutney with fresh ginger

### SALADS

Cauliflower salad tossed with edamame beans, sugar snap peas, sprouts, roasted nuts, and  
curry vinaigrette (1,6,8,12)

Green salad topped with roasted chickpeas, plums, and mint. Served with parsley pesto (7,16)

### COLD CUTS

Rillettes of slow-cooked veal brisket with fresh herbs, pickled red onions, teriyaki, fresh chili,  
and green wasabi mayo (3,7,10,12,15)

Herb-roasted fish with marinated herbs, semi-dried tomato, watercress, and basil pesto in a  
jar (4,7,16)

Roast beef with crispy onions, pickled red onions, cornichons, cress, and pickles in a jar  
(1,10,12,15,16)

### 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 27

# König Gourmet

## TUESDAY

### MAIN COURSE

Spaghetti Bolognese with beef, tomato, fresh vegetables, thyme, basil, and garlic (15,16)  
Served with penne pasta tossed in basil oil (1,16)

### VEGAN MAIN COURSE

Indian Dahl with lentils, root vegetables, tomato, fermented pepper juice, spices, and garlic (10,15,16)

Warm flatbread with olive oil and toasted spices (1) – 1 piece per person

### COLD SIDE DISHES FOR MAIN COURSE

Grated parmesan (7)

### SALADS

Italian-inspired salad with a variety of tomatoes, mozzarella, bell pepper, pickled red onions, balsamic vinegar, and quality olive oil (7,12,15,16)

Green salad topped with lemon-pickled carrots, beets, and garlic croutons (1,12,15,16)  
Served with yogurt dressing with chives and lemon (7,12,15)

### COLD CUTS

Italian-inspired ham with sun-dried tomato, mozzarella, pine nuts, and basil pesto (7,8,16,S)

Oven-baked salmon with tomato, asparagus, mizuna, dill, and chervil, served with herb dressing in a jar (3,4,7,10,12)

Chicken “Caesar” – Roasted chicken breast, parmesan flakes, crispy bread, pea shoots, parsley, and Caesar cream in a jar (1,3,4,7,10,12,16)

### 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 27

# König Gourmet

## WEDNESDAY

### MAIN COURSE

Italian-inspired fish – Pieces of white fish marinated in olive oil, parmesan, parsley, basil, lemon zest, and garlic, topped with fresh herb crudité (4,7,15,16)

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

### VEGAN MAIN COURSE

Italian-style roasted vegetables and beans served in a rich tomato broth with lemon zest, garlic, rosemary, and parsley (1,15,16)

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

### COLD SIDE DISHES FOR MAIN COURSE

Crudité of fermented bell pepper, broccolini, and picked parsley

### SALADS

Variation of pointed cabbage with peas, fresh apples, grapes, roasted almond flakes, and lemon vinaigrette (8,9,10,12)

Green salad topped with lemon-marinated cucumber, fresh blueberries, and picked parsley (1,11)

Served with mild mustard vinaigrette (10,12)

### COLD CUTS

Roasted pork belly with honey, thyme, and herbs, served with pickled plums, frisée, and herb salad (12,S)

Our variation of ham salad with fresh asparagus, cucumber, red onion, Dijon mustard, garden cress, chives, and root vegetable chips (3,7,9,10,12,15,S)

Roasted turkey breast with thyme-fried zucchini, marinated bell peppers, pickled red onions, and green aioli in a jar (3,10,12,15,16)

### 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 27

# König Gourmet

## THURSDAY

### MAIN COURSE

Japanese-style veal meatballs with black sesame, served in teriyaki sauce with fresh herbs  
(1,3,6,7,11,15,16) - 2 pieces per person

Served with dirty rice - rice tossed with fresh herbs, parsley, and lemon

### VEGAN MAIN COURSE

Aloo Gobi - Indian dish with potatoes and cauliflower in a spiced sauce (15,16)

Served with dirty rice - rice tossed with fresh herbs, parsley, and lemon

### COLD SIDE DISHES FOR MAIN COURSE

Japanese-inspired salsa with fresh tomatoes, cucumber, red onion, lemongrass, garlic, ginger, mint, and picked parsley (15,16)

### SALADS

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

Green salad topped with mango, pineapple, black sesame, and romanesco (11)

Served with yogurt dressing with confit garlic and grilled bell pepper (7,16)

### COLD CUTS

Seared beef carpaccio with arugula, grated parmesan, black pepper, toasted pine nuts, and quality olive oil (7,8)

Eggs with vine tomato, lemon, frisée, dill, sugar snap sprouts, toasted rye bread, and lemon mayonnaise in a jar (1,3,10,12)

Italian salami with grilled fennel, bell pepper, zucchini, and rosemary, served with mojo sauce in a jar (7,16,S)

### BREAD

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

### CAKE

Coconut macaroons (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

6. Soy

9. Celery

12. Sulfites

15. Onions



# MENU WEEK 27

# König Gourmet

## FRIDAY

### MAIN COURSE

Tartlets with chicken and asparagus - Danish chicken served in a creamy sauce with white and green asparagus and chives (1,7,15)  
Warm tartlet shells (1) - 2 pieces per person

### VEGAN MAIN COURSE

Vegetarian tartlets with roasted mushrooms, green and white asparagus, fresh root vegetables, beans, lemon, and chives (7,15)  
Warm tartlet shells (1) - 2 pieces per person

### COLD SIDE DISHES FOR MAIN COURSE

Fermented bell pepper, cherry tomato, and asparagus (12)

### SALADS

Pointed cabbage Caesar with grated parmesan and crispy garlic croutons (1,3,4,7,10,12,16)  
Green salad topped with slow-roasted tomatoes, avocado, and basil  
Served with lemon vinaigrette (10,12)

### COLD CUTS

Smoked mackerel fillet with scrambled eggs with spinach, cherry tomatoes, frisée, chervil, and chives (3,4,7,15)  
Marinated prawns with garlic and chili, served with seaweed salad, fresh herbs, and wasabi cream in a jar (2,3,7,10,12,16)  
"Chicken salad" - Shredded chicken in Dijon cream with roasted and pickled mushrooms, asparagus, and chives (3,7,10,12,15)

### 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

8. Nuts

9. Celery

10. Mustard

11. Sesame

12. Sulfites

13. Lupin

14. Mollusks

15. Onions

16. Garlic

S. Pork