



MENU WEEK 39

König Gourmet

MONDAY

MAIN COURSE

Provence-style Chicken - Roasted chicken thigh topped with a crudité of bell peppers, olives, and fresh parsley (12) - 1 piece per person

Mac & Cheese: Macaroni served in a rich tomato sauce with three types of cheese, roasted mushrooms, herbs, and sun-dried tomatoes (1,7,12,15,16)

VEGAN MAIN COURSE

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

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

Mac & Cheese: Macaroni served in a rich tomato sauce with three types of cheese, roasted mushrooms, herbs, and sun-dried tomatoes (1,7,12,15,16)

COLD SIDE DISHES FOR MAIN COURSE

Tomato tapenade with fermented black pepper (16)

SALADS

Salad of cauliflower florets, peas, sugar snap peas, baby spinach, chervil, Asian vinaigrette, and roasted almonds (1,6,8,12)

Green salad topped with crispy croutons, marinated beetroots, and pickled carrots (1,12)

Served with basil pesto (7,16)

COLD CUTS

Spinach flan with asparagus, marinated shrimp, radishes, sea asparagus, rye bread crisps, and dill cream (1,2,3,7,10,12)

Peppered ham with pea crudités, roasted almonds, cress, and Dijon cream served in a glass (7,8,12,16,S)

Slow-roasted roast beef with soft onions, pickled onions, cornichons, pea shoots, and pickles served in a glass (1,3,10,12,15)

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

“Mormors frikadeller”

Danish meatballs with lightly creamed pointed cabbage, lemon, and fresh herbs (1,3,7,S)

2 pieces per person

Served with parsley potatoes

VEGAN MAIN COURSE

Greek-style plant-based patty glazed with fermented black pepper, oregano, grilled peppers, baked tomatoes, 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

Picked parsley, peas, and tomato concassé

SALADS

Beluga lentils tossed with roasted root vegetables, spinach, marinated apples, cranberries, parsley, chervil, lemon, and olive oil (9,12)

Green salad topped with thyme and lemon roasted carrots, fresh apples, blueberries, and watercress (6,12) Served with curry yogurt dressing (7,12,16)

COLD CUTS

Hand-mixed beef tartare with flambéed tomato, fresh shallots, capers, horseradish, and crispy fried potatoes (3,12,15)

Baked salmon with tomato, asparagus, mizuna, dill, and chervil, served with smoked cheese cream in a glass (3,4,7,10,12)

Herb-roasted turkey breast with semi-dried tomatoes, olives, artichokes, pea shoots, and pesto 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

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

Classic fish cakes made with cod, dill, lemon, and chives (1,3,7,15)

Served with thyme-roasted potato wedges.

VEGAN MAIN COURSE

Indonesian rendang with tempeh, coconut cream, curry, and lemongrass (6,15,16)

Served with steamed rice tossed with plenty of greens and fresh herbs

COLD SIDE DISHES FOR MAIN COURSE

Fresh lemon wedges and remoulade (3,7,9,10,12,15)

SALADS

Red pointed cabbage and red cabbage with orange, pomegranate seeds, apricot, fermented apples, blueberries, salted roasted almonds, and lemon vinaigrette (8,10,12)

Green salad topped with three varieties of cauliflower, pickled red onions, and Thai basil (12,15) Served with mustard vinaigrette (10,12)

COLD CUTS

Rillettes of slow-roasted veal brisket with thyme, lemon, and honey, served with pickled plums, frisée lettuce, roasted almonds, and cress (7,8,12,15,S)

Pâté with pickled walnuts, grilled artichokes, cornichons, tomato, frisée lettuce, and pea shoots (1,7,8,S)

Classic chicken salad with roasted herbs, sautéed mushrooms, root vegetable crisps, chervil, and cress (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

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12. Sulfites

15. Onions



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THURSDAY

MAIN COURSE

Greek-inspired chicken breast with garlic, lemon, and olive oil, topped with roasted tomatoes, zucchini, aubergine, spring onions, and parsley (12,15,16)

1 piece per person

Served with Greek-inspired orzo tossed in pesto (1,7,16)

VEGAN MAIN COURSE

Satay vegetables with marinated soy pieces in a peanut butter sauce (5,6,15,16)

Served with steamed noodles tossed with spring onions, peppers, and toasted sesame seeds (1,11,15,16)

COLD SIDE DISHES FOR MAIN COURSE

Tzatziki with lemon and garlic (7,16)

SALADS

Fresh salad of carrots, pointed cabbage, crisp apples, blueberries, pineapple, orange, fresh lemon juice, and toasted flaked almonds (8,12)

Green salad topped with marinated beans, toasted seeds, and sun-dried blueberries (12)

Served with a yogurt dressing with roasted bell peppers and fermented garlic (7,12,16)

COLD CUTS

Salmon rillettes with wholegrain mustard, radishes, frisée lettuce, chervil, chives, and crispy rye bread chips (1,3,4,7,10,12,15)

Eggs with snack tomatoes, lemon, frisée lettuce, dill, pea shoots, and green mayonnaise served in a glass (1,3,10,12)

Italian salami with grilled fennel, bell peppers, zucchini, and rosemary, served with basil pesto in a glass (7,16,S)

BREAD

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

CAKE

Cookies with sunflower seeds and chocolate (1,3,7)

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

Pan-fried beef patty served with a creamy pepper sauce and a sauté of roasted root vegetables, tomatoes, and mushrooms (1,9,15,16)

1 piece per person

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

VEGAN MAIN COURSE

Italian-style grilled Portobello mushroom with lemon zest, garlic, and parsley, served on bean purée with a green sauce made from vegan cream and mushroom stock (16)

1 piece per person

Served with sautéed baby potatoes with lemon and fresh herbs

COLD SIDE DISHES FOR MAIN COURSE

Slow-roasted cherry tomatoes, pickled beech mushrooms, and thyme

SALADS

Caesar salad with romaine lettuce, Parmesan, and crispy croutons (1,3,4,7,10,12)

Green salad topped with pickled cherry tomatoes, roasted mushrooms, and peas (12)

Served with parsley vinaigrette (10,12,16)

COLD CUTS

Roasted pork belly with honey and rosemary, pickled apples, crispy chips, and cress (12,S)

Hot-smoked salmon with cucumber, radishes, toasted seeds, frisée lettuce, dill, and green herb cream served in a glass (3,4,7,10,12)

Sliced roasted chicken breast with little gem lettuce, crispy croutons, Parmesan shavings, snack tomatoes, and pesto served in a glass (1,3,7,10,12,16)

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

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