



MENU UGE 37

König Gourmet

MONDAY

MAIN COURSE

Classic Danish meatballs in curry

Chicken meatballs served in a creamy curry sauce with onions and apples (1,3,7,15)

2 pieces per person

Served with warm rice

VEGAN MAIN COURSE

Italian-style grilled pointed cabbage with lemon zest, garlic, parsley, and green tomato dressing (15,16)

1 piece per person

Served with orzo pasta, fresh herbs, lemon, and olive oil (1,12)

COLD SIDE DISHES FOR MAIN COURSE

Mango chutney with fresh apples (15)

SALADS

Nordic coleslaw with three types of cabbage, carrots, radishes, lemon, chives, chervil, and vinaigrette (10,12)

Green salad topped with pickled apples, romanesco, toasted almond flakes, and pea shoots (8,12)
Served with basil pesto (7,12,16)

COLD CUTS

Provencal roasted pork tenderloin with grilled vegetables, pickled herbs, and watercress, served with carrot tzatziki in a glass (7,8,12,15,S)

Oven-baked salmon with lemon zest, dill, tarragon, and chives, served with herb salad and herb cream in a glass (1,3,4,7,10,12,15)

Eggs with lemon, tomato, baby gem lettuce, chives, and curry salad in a glass (3,7,10,12,15)

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

French-style beef patty - Pan-fried and served in a creamy pepper sauce with pickled onions, spring onions, and tarragon (7,12,15)

1 piece per person

Served with grated potatoes tossed with fresh herbs and olive oil

VEGAN MAIN COURSE

Vegan tikka "chicken" with chickpeas, root vegetables, ginger, and coconut (6,9,16)

Served with steamed basmati rice infused with warm spices.

COLD SIDE DISHES FOR MAIN COURSE

Fried and pickled mushrooms with baby spinach, thyme, and lemon (12)

SALADS

Cauliflower salad with radishes, peas, toasted pumpkin seeds, chervil, chives, and a mild mustard dressing (10,12,15)

Green salad topped with crudités of colorful carrots, fennel, fresh blueberries, and salted roasted almonds (8) Served with a chive and lemon yogurt dressing (7,12,16)

COLD CUTS

Garlic-marinated shrimp with seaweed salad, marinated herbs, frisée lettuce, dill, and aioli served in a glass (2,3,10,12,16)

Liver pâté with thyme-roasted portobello mushrooms, pickled beech mushrooms, crispy bacon, tomato, cornichons, and cress (1,7,12,15,S)

Slow-roasted beef with pickles, herbs, pickled red onions, homemade pickled gherkins, and remoulade served in a glass (3,10,12,15)

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



MENU UGE 37

König Gourmet

WEDNESDAY

MAIN COURSE

Oven-baked fish with lemon zest, dill, and tarragon, served with a white wine sauce, fresh spinach, and fresh herbs (1,4,7,12,15,16)

Served with warm rice

VEGAN MAIN COURSE

Oven-baked fish with lemon zest, dill, and tarragon, served with a white wine sauce, fresh spinach, and fresh herbs (1,4,7,12,15,16)

Served with warm rice

COLD SIDE DISHES FOR MAIN COURSE

Fresh lemons

SALADS

Salad of roasted carrots, grilled fennel, black quinoa, frisée lettuce, baby spinach, sweet apples, and vinaigrette (10,12)

Green salad topped with lemon-roasted zucchini, sweet snack tomatoes, marinated olives, and toasted seeds (12,15,16) Served with a mustard vinaigrette (10,12)

COLD CUTS

"Chicken Italy" roasted chicken breast with slow-roasted tomatoes, romaine lettuce, green asparagus, and pesto served in a glass (7,16)

Nordic-inspired veal served with spring herbs, pickled red onions, chives, chervil, and cauliflower purée served in a glass (7,10,12,15,16)

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

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



MENU UGE 37

König Gourmet

THURSDAY

MAIN COURSE

Spaghetti Carbonara - Penne pasta tossed in a sauce with white wine, Parmesan, egg, and crispy bacon (1,3,7,15,16,S)

VEGAN MAIN COURSE

Vegetarian Spaghetti Carbonara - Penne pasta tossed in a sauce with white wine, Parmesan, and egg, topped with toasted seeds, sun-dried tomatoes, and fresh herbs (1,3,7,15,16)

COLD SIDE DISHES FOR MAIN COURSE

Tomato concassé with fresh parsley

SALADS

Caprese salad with red and orange cherry tomatoes, bell peppers, salad onions, mozzarella, basil, parsley, lemon, and olive oil (7,15,16)

Green salad topped with honey-roasted root vegetables, sweet potatoes, grapes, and fresh parsley (12) Served with a paprika, tomato, and lemon yogurt dressing (7,12)

COLD CUTS

Vitello Tonnato - Veal served with tuna sauce, capers, arugula, and watercress (3,4,7,10,12,16)

Lemon-marinated shrimp tossed with pointed cabbage, romaine lettuce, fresh herbs, toasted rye bread crumbs, and dill cream, served in a glass (2,3,7,10,12)

Cured ham with melon, toasted pine nuts, sun-dried tomatoes, mozzarella, and pea shoots (7,8,S)

BREAD

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

CAKE

Chokoladebrownie med nødder (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



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FRIDAY

MAIN COURSE

Pulled Asian Chicken - Marinated and slow-roasted chicken served in teriyaki sauce with chili and garlic (1,6,15,16)

Sesame bun (1,11) - 1 per person

VEGAN MAIN COURSE

Asian Vegan Pulled BBQ with portobello mushrooms, oyster mushrooms, pointed cabbage, and red onions in teriyaki sauce (1,6,15,16)

Sesame bun (1,11) - 1 per person

COLD SIDE DISHES FOR MAIN COURSE

Chili mayonnaise with roasted garlic (3,7,10,12,16)

Asian cucumber salad with fresh ginger, fresh herbs, and sweet chili (12)

SALADS

Pointed cabbage salad with red pointed cabbage, carrots, spring onions, and bell peppers in a sweet mango dressing, topped with toasted coconut flakes (3,7,10,12,15)

Green salad topped with roasted mushrooms, avocado, slow-roasted tomatoes, and toasted almond flakes (6,8) Served with a parsley vinaigrette (10,12)

COLD CUTS

Smoked salmon with fermented cucumber, radishes, chives, and herb cream (4,7,12,15)

Eggs with lemon, tomato, chives, dill, and lemon mayonnaise, served in a glass (3,10,12)

Modern chicken salad with roasted mushrooms, green asparagus, pickled mushrooms, root vegetable chips, and chervil (7,9,10,12)

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