



# MENU WEEK 24

# König Gourmet

## MONDAY

### MAIN COURSE

Provence-marinated and roasted chicken thighs served in tomato broth with fresh herbs  
(12,15,16) - 1 piece per person

Served with orzo tossed in basil pesto with sautéed mushrooms, zucchini, peppers, sun-dried tomatoes, seeds and fresh arugula (1,7,12,15,16)

### VEGAN MAIN COURSE

Provence-marinated and pan-fried vegetarian meatballs served in tomato broth with fresh herbs, beans, lemon and parsley (1,12,15,16) - 5 pcs per person

Served with orzo tossed in basil oil with sautéed mushrooms, zucchini, peppers, sun-dried tomato, toasted seeds and fresh arugula (1,12,15,16)

### COLD SIDE DISHES FOR MAIN COURSE

Mild yogurt dip with grilled paprika, roasted garlic and lemon (7,12,16)

### SALADS

Nordic coleslaw with three types of cabbage, carrots, radishes, lemon, chives, chervil and vinaigrette (10,12,15)

Green salad topped with crudités of colorful carrots, beets, cranberries and toasted almonds (8)  
Served with basil pesto (7,12,16)

### COLD CUTS

Spanish-inspired vegetable frittata with pickled herbs, frisée, herb salad, lemon, shrimp and aioli in a glass (2,3,7,10,12,16)

König "Ham Salad" - Ham mixed in a mild Dijon cream with fresh cucumber, pickled red onions, green asparagus, cherry tomatoes and cress (3,7,10,12,15,S)

Sliced roasted chicken served with green beans, pickled peppers, toasted almonds and basil cream with sun-dried tomato in a glass (3,7,8,10,12)

### 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



# MENU WEEK 24

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## TUESDAY

### MAIN COURSE

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

Served with penne pasta in basil oil (1)

### VEGAN MAIN COURSE

Mexican tacos with chili sin carne (9,10,15,16)

Served with warm mini wheat tortillas (1) - 1 piece per person

### COLD SIDE DISHES FOR MAIN COURSE

Grated Parmesan (7)

### 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 ginger-pickled pears, edamame beans and pea shoots (6)

Served with mild tomato-garlic yogurt (7,12,16)

### COLD CUTS

Quick-seared tuna marinated in teriyaki, seaweed salad, marinated herbs, cress, chives (3,4,6,10,12,15,16)

Slow-roasted roast beef with sautéed and marinated mushrooms, fried onions, herb salad and béarnaise cream in a glass (3,7,10,12,15)

Serrano ham with honeydew melon, sun-dried tomatoes, toasted pine nuts and basil (1,S)

### 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 pcs per person

Served with noodles tossed in sesame oil, sweet peppers, spring onions, parsley and  
toasted sesame (1,11,15,16)

### VEGAN MAIN COURSE

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

Served with noodles tossed in sesame oil, sweet peppers, spring onions, parsley  
and toasted sesame (1,11,15,16)

### COLD SIDE DISHES FOR MAIN COURSE

Sweet chili dip (11,16)

### SALADS

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

Green salad topped with grilled fennel, pointed cabbage, sun-dried tomatoes and garlic  
croutons (1,16) Served with pomegranate vinaigrette (10,12)

### COLD CUTS

Italian-inspired veal with sage and garlic, fresh mozzarella, slow-roasted tomatoes  
and basil pesto (7,12,16)

Beef salami with shaved horseradish, cornichons, frisée, tomato, pea shoots and remoulade  
served in a glass (1,3,7,10,12,15)

Creamy chicken salad mixed with roasted and pickled mushrooms, mild curry cream,  
fresh apples and cress (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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## THURSDAY

### MAIN COURSE

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

### VEGAN MAIN COURSE

Celery and mushrooms in asparagus with peas, spring onions, carrots and parsley (9,15)  
Crispy tartlet shells (1) - 2 pcs per person

### COLD SIDE DISHES FOR MAIN COURSE

Tomato concassé with lemon and picked parsley

### SALADS

Classic cabbage salad with fresh pineapple, pickled apples, orange, toasted nuts, raisins and lemon vinaigrette (8,10,12)

Green salad topped with two kinds of grapes, blueberries, cherry tomatoes and pea shoots  
Served with herb and lemon yogurt (7,12)

### COLD CUTS

Oven-baked salmon with lemon-pickled herbs, peas, frisée, rye bread chips and smoked cheese cream served in a glass (1,4,7,12,15)

Eggs with shrimp, lemon, frisée, chervil, dill and mayonnaise served in a glass (2,3,7,10,12)

Liver pâté with crispy bacon, roasted and pickled mushrooms, herb salad and cucumber salad served in a glass (1,3,7,12,15,S)

### BREAD

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

### CAKE

Caramel cake (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

BBQ burger - Beef patty served in a rich BBQ sauce (6,15,16)

1 piece per person

Sesame bun (1,11)

### VEGAN MAIN COURSE

BBQ burger - Plant-based patty with beans and herbs served in a rich BBQ sauce (6,15,16)

1 piece per person

Sesame bun (1,11)

### COLD SIDE DISHES FOR MAIN COURSE

Chili mayonnaise (3,10,12)

Pickled cucumbers with herbs (12)

### SALADS

Coleslaw salad with three types of cabbage, carrots, parsley and mild coleslaw dressing

(3,7,10,12)

Green salad topped with roasted portobello mushrooms, fermented peppers, cucumber and cherry tomatoes (12) Served with balsamic vinaigrette (10,12)

### COLD CUTS

Provençal-roasted chicken supreme with lemon, thyme, garlic and tomato chutney (15,16)

Small boiled potatoes with fried onions, red onions, sweet tomatoes, root vegetable chips, chives, two types of cress and lemon mayonnaise served in a glass (1,3,7,9,10,12,15)

Rolled pork cold cut from Grambogård with apple gel, pickled shallots, salad onions, fresh apples, frisée and herb salad (12,15)

### BREAD

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

### FRUIT PLATE

Freshly cut fruit

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