



# MENU WEEK 7

# König Gourmet

## MONDAY

### MAIN COURSE

Thai chicken - pan-fried chicken served in red curry with coconut milk, lemongrass, ginger, lime leaves, garlic, and fresh vegetables (15,16)  
Served with steamed basmati rice with warm spices

### VEGAN MAIN COURSE

Tikka masala with chickpeas, root vegetables, tomatoes, and coconut milk (9,15,16)  
Served with steamed basmati rice with warm spices

### COLD SIDE DISHES FOR MAIN COURSE

Fresh mango chutney with fresh apples, ginger, and lemon (12,15)

### SALADS

Salad of beluga lentils, roasted zucchini, baby spinach, marinated apples, apricot, dried blueberries, chervil, and lemon dressing (10,12)

Green salad topped with cauliflower, romanesco, pickled plums, peas, and cress  
Served with parsley pesto (7,12,16)

### COLD CUTS

Oven-baked salmon with fresh asparagus, radishes, sea asparagus, frisée, lemon, dill, and green cream cheese spread (3,4,7,10,12)

Eggs with tomato, lemon, frisée, herbs, and dill mayonnaise served in a glass (3,10,12)  
Italian cured sausage with fennel crudités, two kinds of olives, cherry tomatoes, pea shoots, and arugula pesto (7,16,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



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## TUESDAY

### MAIN COURSE

Greek-inspired beef meatballs with garlic and parsley served in a rich tomato sauce with chunky vegetables, basil, and lemon (1,3,7,15,16)

2 pieces per person

Served with Italian orzo pasta tossed in olive oil, lemon, and basil (1,16)

### VEGAN MAIN COURSE

Greek-inspired vegan meatballs with garlic and parsley served in a rich tomato sauce with chunky vegetables, basil, and lemon (1,15,16) - 4-5 pieces per person

Served with Italian orzo pasta tossed in olive oil, lemon, and basil (1,16)

### COLD SIDE DISHES FOR MAIN COURSE

Tzatziki with garlic and lemon (7,12,16)

### SALADS

Greek-inspired tomato salad with salad cheese, olives, red onion, bell pepper, oregano, parsley, wine vinegar, and olive oil (7,10,12,15)

Green salad topped with ginger-honey marinated apples, edamame beans, and crispy croutons (1,6,12) Served with a mild garlic dressing with lemon juice (7,10,12,16)

### COLD CUTS

Garlic- and chili-fried tiger prawns with marinated herbs, seaweed salad, lime, herbs, and aioli served in a glass (3,4,7,10,12,15,16)

Creamy chicken salad mixed with roasted and pickled mushrooms, mild curry cream, fresh apples, and cress (3,7,10,12)

Provence ham with crudités of fresh herbs, peas, carrots, chervil, and mild mustard cream served in a glass (3,7,10,12,15,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   |            |



# MENU WEEK 7

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## WEDNESDAY

### MAIN COURSE

Nordic fish cakes with lemon zest, dill, and chives (1,3,4,7,15)

2 pieces per person

Served with potato wedges with thyme

### VEGAN MAIN COURSE

Chinese Sichuan-style dish with soy-marinated plant-based mince, bell peppers, bean sprouts, green beans, and chili (6,15,16)

Served with steamed rice with black sesame (11)

### COLD SIDE DISHES FOR MAIN COURSE

Sauce tartare (3,7,10,12,15) and fresh lemon wedges

### SALADS

Cauliflower salad with peas, edamame beans, beans, baby spinach, pickled roots, salt-roasted almonds, lemon juice, and good olive oil (8,10,12)

Green salad topped with two kinds of grapes, blueberries, cherry tomatoes, and pea shoots

Served with a pomegranate and orange vinaigrette (10,12)

### COLD CUTS

Spinach flan with crudités of fennel, colorful carrots, asparagus, herb salad, lemon, and sauce Hollandaise served in a glass (3,7,10,12)

Slow-roasted veal with pickles, herbs, pickled red onions, sour accompaniments, and remoulade served in a glass (3,7,10,12,15)

“Caesar salad” – pan-fried chicken breast, romaine lettuce, cherry tomatoes, Parmesan, fresh herbs, and Caesar dressing served in a glass (1,3,4,7,10,12,16)

### 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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16. Garlic

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# MENU WEEK 7

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## THURSDAY

### MAIN COURSE

Danish chicken - pan-fried chicken thigh served in its own jus with fresh winter herbs, celeriac, leeks, carrots, peas, horseradish, lemon, and parsley (1,9,12,15)

1 piece per person

Served with grated potatoes tossed in parsley pesto (7,16)

### VEGAN MAIN COURSE

Moroccan tagine with parsnip, sweet potatoes, prunes, chickpeas, and apricot (15,16)

Served with couscous with bell peppers and red onion, parsley, and almonds (1,8,15,16)

### COLD SIDE DISHES FOR MAIN COURSE

Sautéed and pickled mushrooms with picked parsley (12)

### SALADS

Salad of roasted root vegetables, white quinoa, salad cheese, arugula, toasted seeds, chervil, and lemon dressing (7,9,10,12)

Green salad topped with crudités of colorful carrots, chard, spinach, and toasted cashew nuts (8,12) Served with a yogurt dressing with tomato, paprika, lemon, and herbs (7,12,16)

### COLD CUTS

Brandade of baked white fish with mashed potatoes, lemon zest, Vesterhavs cheese, herbs, and crispy bread (1,4,7,12)

Pâté with honey-pickled walnuts, cornichons, frisée, herb salad, and apple chutney served in a glass (1,3,7,8,12,15,S)

Turkey breast with sautéed artichokes, olives, marinated peppers, and basil cream served in a glass (3,7,10,12,15)

### BREAD

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

### CAKE

Coconut macaroons (3,7)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

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## FRIDAY

### MAIN COURSE

Pulled pork burger - marinated and slow-roasted pork neck served in our homemade barbecue sauce (15,16,S)  
Sesame bun (1,11) - 1 piece per person

### VEGAN MAIN COURSE

Marinated vegetarian chunks with roasted mushrooms, onions, and cabbage served in our homemade barbecue sauce (1,6,15,16)  
Sesame bun (1,11) - 1 piece per person

### COLD SIDE DISHES FOR MAIN COURSE

Chili mayonnaise (3,10,12) and pickled cucumbers with herbs

### SALADS

Coleslaw with three kinds of cabbage, carrots, parsley, and mild coleslaw dressing (3,7,10,12)  
Green salad topped with portobello mushrooms, semi-dried tomatoes, and fermented cucumber. Served with a lemon vinaigrette with chervil (10,12)

### COLD CUTS

Pan-seared beef carpaccio with toasted pine nuts, arugula, French frisée, Parmesan, flaky sea salt, black pepper, and high-quality olive oil (8)  
Hot-smoked salmon with marinated herbs, herb salad, lemon, and dill cream served in a glass (3,4,7,12)  
Small boiled potatoes with fried onions, crispy bacon, red onion, sweet tomatoes, root vegetable chips, chives, two kinds of cress, and lemon mayonnaise served in a glass (1,3,7,9,10,12,15,S)

### BREAD

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

### CRUDITÉ

3 kinds of crudité with dip

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