



MENU WEEK 50

König Gourmet

MONDAY

MAIN COURSE

Asian Chicken – Fried chicken breast served in green curry with coconut milk, lemongrass, ginger, lime leaves, garlic and fresh vegetables (15,16)

1 piece per person

Served with noodles tossed in sesame oil, sweet chili, fresh parsley and roasted peanuts (1,5,6,11,15,16)

VEGAN MAIN COURSE

Tikka masala with chickpeas, tomatoes and coconut milk (15,16)

Served with steamed basmati rice with warm spices

COLD SIDE DISHES FOR MAIN COURSE

Fresh apple salsa with mango chutney, mint and ginger (15)

SALADS

Pointed cabbage salad with green peas, sugar snap peas, asparagus, roasted pumpkin seeds, chives and vinaigrette (10,12,15)

Green salad topped with roasted chickpeas, picked herbs and dried fruit. Served with parsley pesto (7,12,16)

COLD CUTS

Chicken terrine made from roasted chicken, sautéed mushrooms, walnuts, pickled shallots, frisée and chervil (1,7,8,12,15)

Pulled salmon with mascarpone, coarse mustard, frisée, radishes, lemon and dill (3,4,7,10,12)

Fennel salami with fennel crudités, semi-dried tomato, parsley and red mojo served in a jar (8,16,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

Chili con carne - Spiced beef with tomato, beans, corn, bell pepper, chili, cumin, paprika, and garlic (15,16)

Served with warm rice and avocado cream (7,12,16)

VEGAN MAIN COURSE

Chili sin carne with beans, tomato, root vegetables, bell pepper, chocolate, warm spices, and sweet chili (9,15,16)

Served with rice

COLD SIDE DISHES FOR MAIN COURSE

Avocado cream (7,12,16)

SALADS

Mexican tomato salad with kidney beans, avocado, pickled red onions, salad cheese, parsley, white wine vinegar, and olive oil (7,10,12,15)

Green salad topped with ginger-pickled plums, edamame beans, and pea shoots (6,12)

Served with a mild garlic dressing with lemon juice (7,10,12,16)

COLD CUTS

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

Modern chicken salad with roasted mushrooms, green asparagus, tomato, root vegetable chips, and chives (3,7,9,10,12,15)

Slow-cooked beef with pickled herbs, pickled red onions, homemade pickled gherkin, and remoulade served in a jar (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

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



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WEDNESDAY

MAIN COURSE

Modern fish cakes with cod and salmon, tarragon, lemon zest and dill (1,3,4,7,15)

2 pieces per person

Served with grated potatoes tossed with lemon, dill and parsley

VEGAN MAIN COURSE

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

Served with steamed rice with black sesame (11)

COLD SIDE DISHES FOR MAIN COURSE

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

SALADS

Cauliflower salad with fresh peas, edamame beans, asparagus, baby spinach, pickled roots, salted almonds and lemon dressing (8,10,12)

Green salad topped with lime-marinated cucumber, black sesame and romanesco (11)

Served with pomegranate and orange vinaigrette (10,12)

COLD CUTS

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

Liver pâté with pickled mushrooms, baked beetroot, fresh cucumber, frisée and cress (1,3,8,12,15,S)

"Club Sandwich" - grilled chicken breast, snack tomatoes, crispy bread, pea shoots and curry cream served in a jar (1,3,7,10,12)

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

BBQ burger – beef patty served in rich BBQ sauce (6,15,16)

Sesame bun (1,11) – 1 piece per person

VEGAN MAIN COURSE

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

Sesame bun (1,11) – 1 piece per person

COLD SIDE DISHES FOR MAIN COURSE

Chili mayonnaise (3,10,12)

SALADS

Coleslaw salad with three types 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 yogurt dressing with tomato, paprika, lemon, and herbs (7,12,16)

COLD CUTS

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

Pulled white fish with radishes, asparagus, cress, chives, rye bread crisps and smoked cheese cream served in a jar (1,3,4,7,10,12,15)

Pepper-cured ham with fried artichoke, olives, marinated peppers and red mojo served in a jar (3,7,10,12,15,S)

BREAD

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

CAKE

Christmas cookies (1,3,7,8)

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



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FRIDAY

MAIN COURSE

"Pork roast à la Christmas" – slow-roasted pork loin served with traditional brown Christmas gravy and red cabbage with cinnamon and star anise (1,7,15,S)

1 slice per person

Served with grated potatoes tossed in parsley

VEGAN MAIN COURSE

Italian grilled portobello mushrooms with lemon zest, garlic, and parsley, served on bean purée and green broth with vegan cream and mushroom bouillon (16)

1 piece per person

Served with roasted baby potatoes with lemon and fresh herbs

SALADS

Red pointed cabbage salad with fresh kale, pickled apples, orange, pomegranate seeds, toasted almond flakes, and orange vinaigrette (8,10,12)

Green salad topped with crudités of coloured carrots, marinated beetroot, dried cranberries, blueberries, and pea shoots. Served with lemon vinaigrette with chervil (10,12)

COLD CUTS

Smoked salmon with citrus-marinated herbs, asparagus, samphire, croutons, and smoked cheese cream served in a jar (3,4,7,10,12,15)

Eggs with lemon, tomato, chives, dill, and lemon mayonnaise served in a jar (3,10,12,15)

Boiled veal brisket with marinated herbs, lemon, capers, parsley, and horseradish cream served in a jar (7)

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

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13. Lupin

14. Mollusks

15. Onions

16. Garlic

S. Pork