



MENU WEEK 9

König Gourmet

MONDAY

MAIN COURSE

Asian chicken meatballs served in coconut curry sauce with fresh, crunchy vegetables, lemongrass, lime leaves, and garlic (1,3,7,15,16) – 2 pcs. per person
Served with warm rice

VEGAN MAIN COURSE

Vegan meatballs served in coconut curry sauce with fresh, crunchy vegetables, lemongrass, lime leaves, and garlic (1,15,16) – 4 pcs. per person
Served with basmati rice

COLD SIDE DISHES FOR MAIN COURSE

Mango chutney with fresh apples (12,15,16)

SALADS

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

Green salad topped with crispy croutons, marinated beets, and pickled carrots (1,12)
Served with basil pesto (7,16)

COLD CUTS

Herb-roasted fish with marinated herbs, semi-dried tomato, watercress, and basil pesto in a glass (4,7,16)

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

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

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



MENU WEEK 9

König Gourmet

TUESDAY

MAIN COURSE

“Mormors frikadeller” meatballs with lightly creamed pointed cabbage, lemon, and fresh herbs
(1,3,7,S)

2 pcs. per person

Served with potatoes in parsley

VEGAN MAIN COURSE

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

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

COLD SIDE DISHES FOR MAIN COURSE

Picked parsley, horseradish, and tomato concassé

SALADS

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

Green salad topped with ginger-pickled plums, edamame beans, and pea shoots (6,12)
Served with yogurt curry dressing (7,12,16)

COLD CUTS

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

Turkey breast with herbs, semi-dried tomato, olives, artichoke, pea shoots, and curry cream in a glass (3,7,10,12,16)

Steak tartare with flambéed tomato, fresh shallots, capers, horseradish, and fried potato
(3,12,15)

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



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König Gourmet

WEDNESDAY

MAIN COURSE

Thai fish with red curry, ginger, chili, lemongrass, lime leaves, and garlic (4,7,15,16)

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

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

Salted peanuts and toasted coconut flakes (5)

SALADS

Green beans, peas, toasted almonds, frisée, fermented pepper vinaigrette,
and pickled cress (8,12)

Green salad topped with three kinds of cauliflower, pickled red onions, and Thai basil (12,15)

Served with mustard vinaigrette (10,12)

COLD CUTS

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

Modern chicken salad tossed in green herb cream with baked herbs, pickled mushrooms, root
vegetable chips, chervil, and cress (3,7,9,10,12,15)

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

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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THURSDAY

MAIN COURSE

Greek-inspired chicken with garlic, lemon, and olive oil served in tomato jus with fresh herbs (12,15,16) - 1 pc. per person
Served with fried potatoes

VEGAN MAIN COURSE

Satay vegetables with marinated soy pieces in peanut butter sauce (5,6,15,16)
Served with steamed noodles with spring onions, pepper, and toasted sesame (1,11,15,16)

COLD SIDE DISHES FOR MAIN COURSE

Tzatziki with lemon and garlic (7,16)

SALADS

Raw salad of carrots, pointed cabbage, fresh apples, blueberries, pineapple, orange, fresh lemon juice, and toasted almond flakes (8,12)

Green salad topped with marinated beans, toasted seeds, and sun-dried blueberries (12)
Served with yogurt dressing with baked bell pepper and fermented garlic (7,12,16)

COLD CUTS

Eggs with cherry tomato, lemon, frisée, dill, sugar snap pea sprouts, and green mayonnaise in a glass (1,3,10,12)

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

Salmon rilette with whole-grain mustard, radishes, frisée, chervil, chives, and crispy rye bread chips (1,3,4,7,10,12)

BREAD

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

CAKE

Cookies with raspberry and white 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

Fried ground beef steak served with creamy whisky sauce and a sauté of roasted root vegetables, tomato, and mushrooms (1,9,15,16) - 1 pc. per person
Served with pan-fried potato wedges with thyme, garlic, and bay leaf (16)

VEGAN MAIN COURSE

Italian grilled portobello mushrooms with lemon zest, garlic, and parsley served on bean purée and green jus with vegan cream and mushroom bouillon (16) - 1 pc. per person
Served with fried 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, baked mushrooms, and peas (12)
Served with parsley vinaigrette (10,12,16)

COLD CUTS

Smoked salmon with green asparagus, cucumber, radishes, toasted seeds, frisée, dill, and green herb cream in a glass (3,4,7,10,12)
"Caesar salad" sliced fried chicken breast with romaine lettuce, crispy croutons, Parmesan flakes, cherry tomatoes, and Caesar dressing in a glass (1,3,4,7,10,12,16)
Roasted pork belly with honey and rosemary, pickled apples, crispy chips, and cress (12,S)

BREAD

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

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

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16. Garlic

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