



MENU WEEK 16

König Gourmet

MONDAY

MAIN COURSE

Butter chicken - pieces of chicken served in a rich sauce with tomato, fresh vegetables, toasted almonds and parsley (7,8,15,16)

Served with warm rice

VEGAN MAIN COURSE

Veggie daube provençale with grilled peppers, beans, courgettes, rosemary and olives (15,16)

Served with orzo with parsley, lemon and olive oil (1)

COLD SIDE DISHES FOR MAIN COURSE

Raita with fresh cucumber, lemon and mint (7,16)

SALADS

Cauliflower salad with peas, edamame beans, baby spinach, frisée, chervil, toasted almonds and curry vinaigrette (8,10,12)

Green salad topped with crispy croutons, pickled carrots and dried berries (1)

Served with basil pesto (7,16)

COLD CUTS

Rillettes of roasted pork belly with honey, fresh thyme, wholegrain mustard, pickled plums, frisée and chervil (7,10,12,15,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, 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 minced beef steak; Pan-fried minced beef steak in creamy pepper sauce with pickled onions, spring onions and tarragon (7,10,12,15)

1 piece per person

Served with new potatoes tossed with fresh herbs and olive oil

VEGAN MAIN COURSE

Indian dhal with lentils, root vegetables, tomato, fermented pepper juice, spices and garlic (9,15,16)

Served with warm flatbread (1) - 1 piece per person

COLD SIDE DISHES FOR MAIN COURSE

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

SALADS

Modern Waldorf salad with two kinds of celery, fresh apples, pomegranate seeds, blueberries and roasted nuts in a cultured cream dressing (7,8,9,10,12)

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

Served with chive dressing (7,16)

COLD CUTS

Tuna tartare with fermented cucumber, red chili and spring onions served on avocado cream with crispy bread (1,3,4,7,12,15)

König ham salad with fresh cucumber, green asparagus, pickled shallots, chives, cress and mild Dijon cream (3,7,10,12,15,S)

Chicken with herbs, semi-dried tomato, olives, artichoke, pea shoots and mojo served in a glass (8,12,16)

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

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15. Onions



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WEDNESDAY

MAIN COURSE

Thai fish cakes with cod, red curry, ginger, lemongrass, chili and fresh herbs (1,3,4,7,15,16)

2 pieces per person

Served with noodles tossed with 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 with 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

Red pointed cabbage with mixed carrots, pineapple, fresh apples, dried cranberries, blueberries, toasted almonds and lemon and orange juice (8,12)

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

Served with mustard vinaigrette with chervil (10,12)

COLD CUTS

Potato frittata with asparagus, snack peppers, herb salad and basil cream (3,7,10,12,15,16)

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

Roasted chicken breast with thyme-roasted courgettes, marinated peppers, pickled red onions and curry cream in a glass (3,10,12,15,16)

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

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

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THURSDAY

MAIN COURSE

Greek-inspired chicken, roasted chicken thigh with garlic, oregano and thyme served with tomato jus, toasted Mediterranean herbs and olives (12,15,16)

1 piece per person

Served with fried potatoes with herbs and lemon

VEGAN MAIN COURSE

Greek-inspired pointed cabbage with thyme, sun-dried tomato, rosemary and olive oil served on bean purée with toasted nuts (8) - 1 piece per person

Served with fried potatoes with herbs and lemon

COLD SIDE DISHES FOR MAIN COURSE

Tzatziki with lemon and garlic (7,16)

SALADS

Greek-inspired tomato salad with peppers, red onion, salad cheese, olives, oregano, parsley, balsamic and olive oil (7,12,15,16)

Green salad topped with poppy seed baked carrots, rocket, blueberries and honey-roasted almonds (8,11) Served with curry dressing (7)

COLD CUTS

Rillettes of hot-smoked salmon with mascarpone, wholegrain Dijon mustard, frisée, radishes, shiso mix, chervil and toasted rye bread (1,3,4,7,10,12)

Liver pâté with sautéed mushrooms, pickled mushrooms, crispy bacon, cornichons and pea shoots (1,7,12,S)

Spiced turkey breast with grilled fennel, peppers, courgettes and rosemary, served with basil pesto in a glass (7,16)

BREAD

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

CAKE

Blondie with rhubarb (1,3,7)

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3. Eggs	6. Soy	9. Celery	12. Sulfites	15. Onions	



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FRIDAY

MAIN COURSE

Mexican chili con carne with beans, tomato, root vegetables, corn, peppers, chocolate, warm spices and sweet chili (9,15,16)

Served with wheat tortilla (1) - 1 piece per person

VEGAN MAIN COURSE

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

Served with warm wheat tortilla (1) - 1 piece per person

COLD SIDE DISHES FOR MAIN COURSE

Avocado cream (7,16) and tomato salsa (15,16)

SALADS

Mexican-inspired coleslaw with three kinds of cabbage, carrots, peppers, parsley and mild chili dressing (7,10,12,16)

Green salad topped with fermented cucumber, grilled peppers, snack tomatoes and pea shoots (12,16) Served with tomato pesto (7,16)

COLD CUTS

Pepper-seared beef with pickled cherry tomatoes, toasted beech mushrooms and cold béarnaise cream served in a glass (3,7,10,12,16)

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

Pan-fried pork loin with pickled apples, blueberries, herb salad and fresh red cabbage salad served in a glass (10,12,S)

BREAD

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

CRUDITÉ

3 kinds of crudité with dip

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