



# MENU WEEK 49

# König Gourmet

## MONDAY

### MAIN COURSE

Pork teriyaki – Strips of marinated pork served in teriyaki-oyster sauce with fresh and crispy vegetables, lemongrass, ginger, and garlic (1,6,12,14,15,16,S)

Served with warm rice

### VEGAN MAIN COURSE

Marinated and roasted tofu served in teriyaki sauce with fresh and crispy vegetables, lemongrass, ginger, and garlic (1,6,12,15,16)

Served with warm rice

### COLD SIDE DISHES FOR MAIN COURSE

Roasted cashew nuts, coconut flakes, and picked parsley (8)

### SALADS

Broccoli salad tossed with roasted sesame, sun-dried cranberries, apricot, toasted almond flakes and curry-sesame dressing (8,11,16)

Green salad topped with colorful carrots, dried blueberries and salted roasted pumpkin seeds. Served with basil pesto (7,16)

### COLD CUTS

“Pepper-seared” beef sirloin with pickled beech mushrooms, red onion, watercress, and truffle béarnaise (3,7,10,12,15)

Baked salmon with two kinds of sesame, sugar snap peas, marinated herbs, seaweed salad, and wasabi cream served in a glass (3,4,7,10,11,12)

“Caesar salad” – Sliced fried chicken breast with romaine lettuce, crispy croutons, Parmesan flakes, snack tomatoes, 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

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 gyros with marinated and fried chicken, onion, bell pepper, and garlic (15,16)  
Served with warm flatbread (1) – 1 piece per person

### VEGAN MAIN COURSE

Indian dahl with lentils, root vegetables, tomato, fermented pepper juice, spices, and garlic (15,16)  
Served with warm flatbread (1) – 1 piece per person

### COLD SIDE DISHES FOR MAIN COURSE

Hummus with sumac (12,16) and Tzatziki with fresh cucumber and garlic (7,16)

### SALADS

Tabbouleh salad with tomato, cucumber, bell pepper, mint, parsley, lemon juice, and olive oil (1,12)

Green salad topped with grilled portobello mushrooms, avocado, semi-dried tomatoes, and garden cress. Served with chive dressing (7,12,15)

### COLD CUTS

Rillettes of roasted pork belly with honey and rosemary, served with frisée, pickled apples, crispy chips, and chives (1,7,10,12,15,S)

Herb-baked fish with crudités of radishes, asparagus, lemon, frisée, dill, and salsa verde served in a glass (3,4,7,10,12)

Modern chicken salad – shredded chicken tossed in a mild Dijon cream with roasted mushrooms, baked root vegetables, chives, pickled red onions and root vegetable chips (1,3,7,9,12,15)

### 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

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15. Onions

16. Garlic

S. Pork



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## WEDNESDAY

### MAIN COURSE

Italian-inspired fish – pieces of fish marinated in olive oil, parmesan, parsley, basil, lemon zest and garlic, topped with a crudité of fresh herbs (4,7,15,16)

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

### VEGAN MAIN COURSE

Italian roasted vegetables and beans served in a rich tomato jus with lemon zest, garlic, rosemary and parsley (1,15,16)

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

### COLD SIDE DISHES FOR MAIN COURSE

Basil pesto with roasted pine nuts (8,16)

### SALADS

Carrot variation tossed with pineapple, apples, orange, roasted sunflower seeds, raisins, cranberries and fresh lemon juice (12)

Green salad topped with pear in parsley oil, sun-dried cranberries and roasted hazelnuts (8)

Served with mustard vinaigrette with coarse Dijon (10,12)

### COLD CUTS

Spanish ham with marinated beans, grilled artichoke, semi-dried tomato and roasted pine nuts (8,12,S)

Turkey chorizo with thyme-fried zucchini, marinated bell peppers, pickled red onions and aioli served in a glass (3,12,15,16)

Roast beef with soft onions, crispy onions, pickled cucumbers, watercress and pickles served in a glass (3,10,12,15)

### BREAD

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

### CRUDITÉ

3 kinds of crudité with dip

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## THURSDAY

### MAIN COURSE

Classic Christmas: Tartlets with chicken and asparagus - Danish chicken in a creamy sauce with white asparagus and chives (1,7,15)

Warm tartlets (1)

2 pieces per person

### VEGAN MAIN COURSE

Celery and mushrooms in asparagus sauce with peas, spring onions, carrots and parsley (9,15)

Warm tartlets (1)

2 pieces per person

### SALADS

Red pointed cabbage salad with beetroot, carrots, pomegranate seeds, fresh apples, roasted pistachios and almonds, and orange vinaigrette (8,10,12)

Green salad topped with ginger-fermented apples, peas and watercress.

Served with yogurt dressing with tomato and paprika (7,12)

### COLD CUTS

Warm veal pâté with roasted mushrooms, pickled mushrooms, garlic, thyme, crispy bacon and pickles served in a glass (1,3,7,15,S)

Eggs with shrimp, lemon, mayonnaise, tomato and dill (2,3,7,10,12)

Rosy roasted duck breast with honey and orange, served with herb salad and fresh red cabbage salad with pickled blackberries in a glass (12)

### BREAD

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

### CAKE

Risalamande with cherry sauce (7,8)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

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## FRIDAY

### MAIN COURSE

French-inspired minced-beef-style patty – fried patty served in creamy pepper sauce with pickled onions, tarragon and herbs (1,7,12,15) – 1 piece per person  
Served with roasted potato wedges with sea salt and rosemary

### VEGAN MAIN COURSE

French-inspired plant-based patty glazed in fermented black pepper with tarragon, roasted root vegetables, pickled onions and herbs (9,15,16) – 1 piece per person  
Served with roasted potato wedges with sea salt and rosemary

### COLD SIDE DISHES FOR MAIN COURSE

Garlic-fried portobello mushrooms with pickled beech mushrooms and garden cress (10,12,15)

### SALADS

Caesar salad with romaine and heart lettuce, parmesan and crispy croutons (1,3,4,7,10,12,16)  
Green salad topped with green beans, edamame beans and roasted almonds (6,8)  
Served with chervil pesto and roasted sunflower seeds (7,12,16)

### COLD CUTS

Beef tartare mixed with flamed tomato purée, mustard seeds, Dijon, fried capers, frisée and root vegetable chips (3,9,12,15)  
Quick-seared tuna marinated in teriyaki, with seaweed salad, marinated herbs, garden cress and chives (3,4,10,12,15,16)  
Italian salami with grilled vegetables, semi-dried tomatoes, thyme and artichoke cream served in a glass (7,10,12,S)

### BREAD

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

### CRUDITÉ

3 kinds of crudité with dip

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