



MENU WEEK 42

König Gourmet

MONDAY

MAIN COURSE

Asian chicken – pan-fried chicken served in a green curry with coconut milk, lemongrass, ginger, lime leaves, garlic and fresh vegetables (15,16)

Served with basmati rice

VEGAN MAIN COURSE

Tofu "Sweet & Sour" – marinated and pan-fried tofu served in a sweet and sour sauce with fresh ginger, lemongrass, garlic, tomato, crunchy vegetables, fresh chili and sprouts (6,12,15,16)

Served with basmati rice

COLD SIDE DISHES FOR MAIN COURSE

Mango chutney with ginger-pickled apples and fresh lemon (12,15,16)

SALADS

Salad of beluga lentils, mung beans, baby spinach, fennel, marinated apples, apricots, dried blueberries, chervil and lemon dressing (10,12)

Green salad topped with three varieties of melon, salted roasted pumpkin seeds and pea shoots
Served with parsley pesto (7,12,16)

COLD CUTS

Salmon rillettes with wholegrain mustard, radishes, frisée, chervil, chives and crispy rye bread chips (1,3,4,7,10,12)

Turkey with marinated herbs, semi-dried tomatoes, watercress and basil pesto
served in a glass (7,16)

Slow-roasted beef with pickled vegetables, herbs, pickled red onions, homemade gherkins and remoulade served in a glass (3,9,10,12,15)

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

Spaghetti Bolognese with beef, tomato, root vegetables, fresh vegetables, oregano, thyme and garlic (9,15,16)

Served with penne pasta tossed in basil oil (1)

VEGAN MAIN COURSE

Mexican tacos with chili sin carne (9,10,15,16)

Served with warm mini wheat tortillas (1) – 1 piece per person

COLD SIDE DISHES FOR MAIN COURSE

Grated Parmesan (7)

SALADS

Greek-inspired tomato salad with feta-style cheese, olives, red onions, bell peppers, oregano, parsley, vinegar and olive oil (7,10,12,15)

Green salad topped with lemon-pickled apples, green beans, peas and garlic croutons (1,12,15,16) Served with a mild garlic dressing with lemon juice (7,10,12,16)

COLD CUTS

Dill-marinated shrimp served with herb crudité, radishes, frisée, dill and smoked cheese cream in a glass (1,2,3,7,12)

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

Italian salami with fennel crudité, semi-dried tomatoes, parsley and red mojo served in a glass (8,16,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



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WEDNESDAY

MAIN COURSE

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

2 pcs per person

Served with roasted potato wedges with thyme and oregano

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 and black sesame (11)

COLD SIDE DISHES FOR MAIN COURSE

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

SALADS

Cauliflower salad with peas, edamame beans, beans, baby spinach, pickled root vegetables, salted roasted almonds, lemon juice and fine olive oil (8,10,12)

Green salad topped with fresh pears in parsley oil, colorful carrots, sun-dried cranberries and pea shoots (12) Served with pomegranate and orange vinaigrette (10,12)

COLD CUTS

Beef bresaola with thyme-roasted zucchini, marinated peppers, sun-dried tomatoes and basil pesto (7,12,15,16)

Liver pâté with roasted mushrooms, pickled mushrooms, crispy bacon, pickles and watercress (1,7,12,S)

"Club Sandwich" - fried chicken tenderloin, cherry tomatoes, crispy bread, pea shoots and curry cream served in a glass (1,3,7,10,12,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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THURSDAY

MAIN COURSE

Greek Chicken – chicken roasted with lemon zest, garlic and parsley, served with Mediterranean vegetables, tomatoes, garlic and thyme (15,16) – 1 piece per person

Served with orzo pasta tossed with Parmesan, parsley and olive oil (1,7)

VEGAN MAIN COURSE

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

Served with steamed basmati rice seasoned with warming spices

COLD SIDE DISHES FOR MAIN COURSE

Tzatziki with fresh cucumber and roasted garlic (7,16)

SALADS

Salad of roasted beetroot, black quinoa, feta-style cheese, arugula, toasted seeds, chervil and lemon dressing (7,10,12)

Green salad topped with grilled Mediterranean vegetables, pickled baby tomatoes, spring onions and cress (10,12,15)

Served with a yogurt dressing with tomato, paprika, lemon and herbs (7,12,16)

COLD CUTS

Oven-baked salmon with lemon-pickled herbs, peas, frisée, rye bread chips and smoked cheese cream served in a glass (1,4,7,12,15)

Beef salami with grilled artichoke, fennel, semi-dried tomatoes and pesto cream served in a glass (7,16)

Honey-glazed ham with crudités of colorful carrots, fennel, peas, frisée, herb salad and Dijon cream served in a glass (3,7,10,12,S)

BREAD

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

CAKE

Danish 'Kokostop' – Coconut macaroons (3,7)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

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14. Mollusks

S. Pork

3. Eggs

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15. Onions



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FRIDAY

MAIN COURSE

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

1 piece per person

Served in a sesame bun (1,11)

VEGAN MAIN COURSE

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

1 piece per person

Served in a sesame bun (1,11)

COLD SIDE DISHES FOR MAIN COURSE

Chili mayonnaise (3,10,12)

Pickled cucumbers with herbs (12)

SALADS

Coleslaw salad with three types of cabbage, carrots, parsley and a mild coleslaw dressing (3,7,10,12)

Green salad topped with portobello mushrooms, semi-dried tomatoes and fermented cucumber. Served with lemon vinaigrette and chervil (10,12)

COLD CUTS

Roasted young cockerel breast with garlic, thyme, pickled and marinated herbs, and mojo sauce (8,15,16)

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

Poached veal brisket with marinated winter herbs, lemon, capers and parsley, served with horseradish cream in a glass (7)

BREAD

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

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

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