



Monday - 11 May 2026

Main Course

Chicken in satay sauce topped with spring onion and peanuts (6,8), served with rice cooked with lime leaves

Vegetarian Main Course

Edamame in satay sauce topped with spring onion and peanuts (6,8), served with rice cooked with lime leaves

Salads

Thai noodle salad with peppers, pointed cabbage, carrot and spring onion, topped with peanuts (1,6,8)

Green leaves, sprouts, cucumber, edamame and sesame (6)

Cold Cuts

Ham salad (3,10,12,S), beef pastrami with mustard mayo and cornichons (3,10,12), cod roe with remoulade (1,3,4,10,12)

Dressing

Mango vinaigrette

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Tuesday - 12 May 2026

Main Course

Slow-roasted pork in its own jus, marinated with mustard and sage, served with roasted root vegetables (5)

Vegetarian Main Course

Lentil dahl with raita and flatbread (1,7)

Salads

French farmer salad (7)

Mixed baby leaves with blueberries, plenty of herbs and roasted seeds

Cold Cuts

Spicy chicken salad (3,10,12,15), rolled pork with onion and aspic (5), creme fraiche herring (4,7,10)

Dressing

Basil vinaigrette (10)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Wednesday - 13 May 2026

Main Course

Spicy ginger-fried chicken and vegetables, served with noodles (1)

Vegetarian Main Course

Vegetarian spicy ginger-fried chicken alternative (3) and vegetables, served with noodles (1)

Salads

Asian coleslaw (6)

Cucumber, mint, mango, chili and sesame

Cold Cuts & Cheese

Bornholm salad (3,4,10,12), vitello tonnato (3,4,10,12), beetroot spread (11,16), mixed cheese with apple-sea buckthorn (7)

Dressing

Apple-ginger vinaigrette (10,12)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Thursday - 14 May 2026

Main Course

Meatballs in creamy celery sauce (S) with thyme, served with new Danish potatoes

Vegetarian Main Course

Vegan patties with thyme (1,6) in celery puree, served with new Danish potatoes

Salads

Spinach, watermelon, basil, cottage cheese, salads and pumpkin seeds (7)

Iceberg lettuce, corn, peas and cucumber

Cold Cuts & Cake

Egg salad (3,10,12,V), smoked ham with pickles (1,10,S), chicken meatballs with tzatziki (1,7,16), banana cake (1,3)

Dressing

Thousand Island (7)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Friday - 15 May 2026

Main Course

Greek moussaka with aubergine and potatoes, served with tzatziki (7)

Vegetarian Main Course

Greek moussaka with veggie mince, aubergine and potatoes, served with tzatziki (7)

Salads

Fine bulgur with aubergine, sun-dried tomatoes, parsley, apricots and pomegranate (1)

Greek salad (7)

Cold Cuts

Crab salad (2,3,4,10,12), Danish open-faced liver pate sandwich (1,6,S), fish fillet with remoulade and lemon (1,3,4,10,12)

Dressing

Oil-vinegar dressing (10,12)

Allergens

(1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphites (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine