



## Monday - 1 June 2026

### **Main Course**

Massaman curry with pork, potatoes, carrots, bell peppers, lime leaves and palm sugar, topped with peanuts, spring onions and Thai basil, served with rice (5)

### **Vegetarian Main Course**

Massaman curry with edamame, potatoes, carrots, bell peppers, lime leaves and palm sugar, topped with peanuts, spring onions and Thai basil, served with rice (5,6)

### **Salads**

Asian potato salad with sugar snaps, spring onions, radicchio, bell peppers and sprouts (6,10,11,15,16)

Baby leaf salads with mini corn, pickled red onions, cucumber and Chinese radish

### **Cold Cuts**

Chicken salad with basil (3,10,12)

Italian sausage with tomato pesto (7,S)

Marinated herring (4)

### **Dressing**

Spicy mango dressing (7,15)

### *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*



CATERING

## Tuesday - 2 June 2026

### **Main Course**

Rigatoni with creamy mushroom sauce, lemon, lemon thyme and chicken, topped with crispy onions and parsley (1,16)

### **Vegetarian Main Course**

Rigatoni with creamy mushroom sauce, lemon, lemon thyme and tempeh, topped with crispy onions and parsley (1,16)

### **Salads**

Panzanella (1)

Radicchio, rocket and oak leaf lettuce with artichokes, sun-dried tomatoes, olives and roasted seeds

### **Cold Cuts**

Crab salad (2,3,4,10,12)

Ham with Italian salad (3,S)

Vitello tonnato (3,4,10,12)

### **Dressing**

Basil 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*



## Wednesday - 3 June 2026

### **Main Course**

BBQ burger in brioche bun served with chipotle dip (1,3,7,10,12,16)

### **Vegetarian Main Course**

Vegan BBQ burger in brioche bun served with chipotle dip (1,6,10)

### **Salads**

Penne pasta with peas and artichokes in basil pesto (1,7)

Mixed salads with tomatoes, cucumber and red onion

### **Cold Cuts & Cheese**

Bornholm salad (3,4,10,12)

Salt-baked celeriac with truffle mayo and roasted hazelnuts (3,8,9,10,12)

Spicy hummus (15,16)

Assorted cheeses with strawberry compote (7)

### **Dressing**

Parsley-garlic dressing (7,16)

### *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 - 4 June 2026

### **Main Course**

Hunter's stew served with rice (12,16,S)

### **Vegetarian Main Course**

Vegan hunter's stew served with rice (12,16)

### **Salads**

Spinach, roasted beetroot, roasted lentils, peach and feta topped with chervil (7)

Traditional Danish grandmother salad

### **Cold Cuts & Cake**

Summer salad (3,7,10,12)

Roast beef with remoulade and crispy onions (1,3,10,12)

Smoked fish of the day with lemon cream (7,10)

Lemon cake (1,3,7)

### **Dressing**

Cultured cream dressing (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 - 5 June 2026

### **Main Course**

Danish-style chicken thigh served with roasted potatoes, gravy flavoured with redcurrant jelly and cucumber salad (12)

### **Vegetarian Main Course**

Oven-roasted butternut squash with sautéed mushrooms and charred spring onions topped with Granulata (16)

### **Salads**

Baby gem lettuce with radishes, apples, peas, cottage cheese and cress (7)

Mixed lettuces with cherry tomatoes, cauliflower crudités, strawberries, asparagus and honey-roasted seeds

### **Cold Cuts**

Shrimp salad (2,3,10,12)

Veal with tomato relish (12)

Meatballs with pickles (1,7,S)

### **Dressing**

Lemon-honey 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*