



Monday – 13 April 2026

Main Course

Carapulka Spanish goulash (15,16,S) served with bulgur (1)

Vegetarian Main Course

Chickpea carapulka (15,16) served with bulgur (1)

Salads

Spanish bean salad with parsley, cucumber, peppers and red onion

Mixed greens with cottage cheese, zucchini, baked tomatoes and artichokes (7)

Cold Cuts

Fish salad with salmon and cod (3,4,10,12), rolled pork with aspic and onion (S), garlic pâté with cornichons (7,S)

Dressing

Creamy romesco (7,8,15,16)

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



Tuesday – 14 April 2026

Main Course

Chicken in green curry with aubergine, onion, cauliflower and Thai basil served with rice

Vegetarian Main Course

Edamame in green curry with aubergine, onion, cauliflower and Thai basil served with rice

Salads

Noodles with sesame oil, roasted sesame, carrot, okra, red cabbage and mushrooms

Crisp salad with bean sprouts, mango, green beans topped with peanuts (5)

Cold Cuts

Ham salad (3,9,10,12,S), beef with béarnaise cream (3,7,10,12), curry herring (3,4)

Dressing

Sweet chili yogurt (7,15,16)

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



Wednesday – 15 April 2026

Main Course

Danish minced beef stew (15) with mashed potatoes (7) and pickled beetroot (12)

Vegetarian Main Course

Vegan minced stew (15) with mashed potatoes (7) and pickled beetroot (12)

Salads

Tomato, mozzarella, radicchio, croutons, red onion and basil (1)

Mixed lettuce with pickled pumpkin, melon, peas and mint

Cold Cuts & Cheese

Seafood salad (2,3,10,12), roast pork with red cabbage (S), beetroot hummus (vg), cheese with apple-ginger compote

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



Thursday – 16 April 2026

Main Course

Chicken fajitas with onion and peppers (1,15,16) served with salsa verde (15,16)

Vegetarian Main Course

Fajitas with vegan chicken protein, onion and peppers (6,15,16) served with salsa verde (15,16)

Salads

Mixed cabbage, carrot, quinoa, coriander and pickled red onion

Iceberg with tomato, cucumber and red onion

Cold Cuts & Dessert

Egg salad (3,10,12,V), mortadella with relish (8,12,S), fish cakes (1,4,10,12,7), brownie (1,3,7,8)

Dressing

Creamy salsa dressing (15,16)

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



Friday – 17 April 2026

Main Course

Greek meatballs with feta and oregano (1,3,7,15,16) served with roasted potatoes and tzatziki (7,16)

Vegetarian Main Course

Vegan Greek-style meatballs (6,10) served with roasted potatoes and tzatziki (7,16)

Salads

Greek salad (7)

Lettuce with grilled aubergine, parsley, sweet drops, green beans and seeds

Cold Cuts

Tuna salad (3,4,10,12,15), liver pâté (1,6,S), chicken with curry cream and bacon (3,10,12,S)

Dressing

Oil & vinegar dressing (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