





# WEEK 49 MONDAY 6<sup>TH</sup> DECEMBER

# TODAYS WARM DISH

Coq au vin with free range chicken, smoked bacon, small onions and mushrooms. Mashed potatoes with organic butter (7). Marinated pickled yellow beets with shallots and parsley.

## TODAYS VEGETARIAN DISH

Pie with ragout of seasonal roots, mushrooms and split peas – gratinated with potato compote. Mashed potatoes with organic butter (7). Marinated pickled yellow beets with shallots and parsley.

# TODAYS VEGAN DISH

Today's vegan dish looks like today's vegetarian dish, but it's made **without** animal-based products

## TODAYS WARM DISH WITHOUT GLUTEN, LACTOSE AND NUTS

Todays warm dish without gluten and lactose looks like today's warm dish with meat/poultry but it's made **with** gluten and lactose-free alternatives

# TODAYS SALAD

Grilled and raw broccoli with lots of dill. Steamed pearl barley. Smoked cod and creamy dressing with capers (7).

#### **TODAYS VEGETARIAN SALAD**

Grilled and raw broccoli with lots of dill. Steamed pearl barley. Boiled eggs and creamy dressing with capers (7).

# THIS WEEKS SIDE-SNACK/SPREAD

A small snack or spread will be served on the side

# WITH THE WARM DISH

Asian raw salad with sesame, ginger and soy.

Subbject to change. Meyers signs only with allergens shown on the **4 icons**: Pay attention to the number assigned to each allergen icon and look for it in the menu text. The food may contain allergens other than the 4 icons. For more information about further allergens, please contact **Meyers Lunch Kitchen on 39 18 69 00** 

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# WEEK 49 TUESDAY 7<sup>TH</sup> DECEMBER

#### TODAYS WARM DISH

Roasted beef, egg noodles, kale, beansprouts and tamarind. Topped with spring onions and coriander (1). Nam chi kai – sweet chili sauce with lemon grass.

#### **TODAYS VEGETARIAN DISH**

Wok – egg noodles with kale, beansprouts and tamarind. Nam chi kai – sweet chili sauce with lemon grass.

## TODAYS VEGAN DISH

Today's vegan dish looks like today's vegetarian dish, but it's made **without** animal-based products

#### TODAYS WARM DISH WITHOUT GLUTEN, LACTOSE AND NUTS

Todays warm dish without gluten and lactose looks like today's warm dish with meat/poultry but it's made **with** gluten and lactose-free alternatives

#### TODAYS SALAD

Noodles with carrot, lime and sesame. Cucumber and leeks in rice vinegar. Tender loin of pork with Sichuan pepper.

#### TODAYS VEGETARIAN SALAD

Noodles with carrots, lime and sesame. Cucumber and leeks in rice vinegar. Fried egg.

#### THIS WEEKS SIDE-SNACK/SPREAD

A small snack or spread will be served on the side

#### WITH THE WARM DISH

Roasted carrots and baby spinach with tahini vinaigrette and sumac.









# WEEK 49 WEDNESDAY 8<sup>TH</sup> DECEMBER

## TODAYS WARM DISH

Meyers meatballs in putanesca tomato sauce. Lentils with herbs and thyme. Fresh chutney of mint, cucumber and dill.

#### **TODAYS VEGETARIAN DISH**

Vegetable meatballs in putanesca tomato sauce (1) Lentils with herbs and thyme. Fresh chutney of mint, cucumber and dill.

## TODAYS VEGAN DISH

Today's vegan dish looks like today's vegetarian dish, but it's made **without** animal-based products

## TODAYS WARM DISH WITHOUT GLUTEN, LACTOSE AND NUTS

Todays warm dish without gluten and lactose looks like today's warm dish with meat/poultry but it's made **with** gluten and lactose-free alternatives

#### TODAYS SALAD

Raw and roasted brussels sprouts. Baked Jerusalem artichokes in apple cider. Chicken. Sunflower crème.

#### **TODAYS VEGETARIAN SALAD**

Raw and roasted brussels sprouts. Baked Jerusalem artichokes in apple cider. Smoked cheese (7). Sunflower crème.

#### THIS WEEKS SIDE-SNACK/SPREAD

A small snack or spread will be served on the side

#### WITH THE WARM DISH

Crispy salads, red radicchio, squash and parsley.

#### TODAYS SHOT

Carrot, apple, lemon and ginger.









# WEEK 49 THURSDAY 9<sup>TH</sup> DECEMBER

## TODAYS WARM DISH

Paella with tomato, vegetables, turkey, shrimps and turkey chorizo (1, 2). Crispy green beans, spring onions and parsley.

## TODAYS VEGETARIAN DISH

Vegetable paella with mushrooms and vegetables. Crispy green beans, spring onions and parsley.

#### TODAYS VEGAN DISH

Today's vegan dish looks like today's vegetarian dish, but it's made **without** animal-based products

## TODAYS WARM DISH WITHOUT GLUTEN, LACTOSE AND NUTS

Todays warm dish without gluten and lactose looks like today's warm dish with meat/poultry but it's made **with** gluten and lactose-free alternatives

#### TODAYS SALAD

Several kinds of tomatoes and a mix of roasted vegetables with balsamic. Crispy bread (1). Boiled eggs. Basil salsa.

#### TODAYS VEGETARIAN SALAD

Several kinds of tomatoes and a mix of roasted vegetables with balsamic. Crispy bread. Butterbeans. Basil salsa.

#### THIS WEEKS SIDE-SNACK/SPREAD

A small snack or spread will be served on the side

#### WITH THE WARM DISH

Cauliflower salad with chickpeas, sweet peppers, Dijon vinaigrette, capers and tarragon.

#### TODAYS CAKE

Raspberry mousse (1, 7, 8)









# WEEK 49 FRIDAY 10<sup>TH</sup> DECEMBER

## TODAYS WARM DISH

Roast of veal – slow cooked with thyme, mild garlic and traditional beef jus topping. Roasted potatoes with rosemary. Bearnaise crème.

## TODAYS VEGETARIAN DISH

Slices of roasted celeriac with celery puree, pickled onions and parsley oil (7). Roasted potatoes with rosemary. Bearnaise crème.

#### TODAYS VEGAN DISH

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#### TODAYS WARM DISH WITHOUT GLUTEN, LACTOSE AND NUTS

Todays warm dish without gluten and lactose looks like today's warm dish with meat/poultry but it's made **with** gluten and lactose-free alternatives

# TODAYS SALAD

Chickpeas with coriander and mint. Cucumber, fennel and mango. Light salted duck. Tandoori yoghurt (7).

# TODAYS VEGETARIAN SALAD

Chickpeas with coriander and mint. Cucumber, fennel and mango. Feta. Tandoori yoghurt (7).

# THIS WEEKS SIDE-SNACK/SPREAD

A small snack or spread will be served on the side

#### WITH THE WARM DISH

Julienne of beetroots with larch salsa, mild onions, broccoli and toasted sunflower seeds.

