

WEEK 3

MONDAY 17TH JANUARY

TODAY'S FAVORITE

Chicken thighs, roasted with herbs, garlic and lemon

Smoked cream sauce (7)

Roasted small potatoes with green herbs

Pickled turnip cabbage and cucumber with fennel seeds

(This dish, will be made with alternatives to gluten- and lactose allergist)

TODAY'S GREEN ACCESSORIES

Grilled pumpkin on sesame hummus with crispy leaves and herb topping

Crudité of cauliflower and carrot with lemon, parsley and spinach

TODAY'S DELICACIES

Salami Napoli with tapenade, arugula and basil (1, 7)

Beetroot-tartare with mustard, cress and onions

TODAY'S VEGGIE

Gnocchi with a puree of Jerusalem artichoke, kale and crispy seeds topped with lingonberries

(This dish will be made in a vegan edition)

BREAD

Organic sourdough bread and rye bread from Meyers Bakery (1)

Der tages forbehold for ændringer.

Meyers skilter udelukkende med allergener vist på de 4 ikoner, vær opmærksom på det nummer, det enkelte allergenikon er tildelt og se efter det i menuteksten. Maden kan indeholde andre allergener end de 4 ikoner. Ønsker du info omkring yderligere allergener, kan du kontakte Meyers Frokostkøkken på 39 18 69 00.



1. Gluten



2. Krebsdyr



7. Melk



8. Nødder

Week 3

TUESDAY 18TH JANUARY

TODAY'S FAVORITE

Tender roast of slow cooked danish pork in tomato sauce with olives

Pasta with parmesan and olive oil (7)

Gremolata

(This dish, will be made with alternatives to gluten- and lactose allergist)

THE GREEN ACCESORIES

Baked and raw beetroot with wheat kernels, mint and orange (1)

Green and crispy leaves with turnip cabbage and vinaigrette, squash and sunflower seeds

TODAYS DELICACIES

Roastbeef with pickled, grated horseradish and pickled cucumber

Skordalia with baked cod, almonds and olive oil (8)

TODAYS VEGGIE

Moussaka with aubergines, potatoes and crispy topping (1, 7)

(This dish will be made in a vegan edition)

BREAD

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WEDNESDAY 19TH JANUARY

TODAY'S FAVORITE

Roasted duck thighs with hoisin, toasted sesame and fried garlic (1)

Egg noodles with daikon, mushrooms, spring onions, pepper, red onions and sou marinade with Chinese five spice (1)

Julienne of chili pickled pumpkin

(This dish, will be made with alternatives to gluten- and lactose allergist)

TODAY'S GREEN ACCESORIES

Grilled carrots, quinoa, baby spinach and feta (7)

Crispy green salads and edamame marinated with lime

TODAY'S DELICACIES

Shrimp salad with lemon, dill and tabasco (2, 7)

Serrano with pesto and tomato

TODAY'S VEGGIE

Roasted cauliflower with hoisin, sesame and fried garlic (1)

(This dish will be made in a vegan edition)

BREAD

Organic sourdough bread and rye bread from Meyers Bakery (1)

TODAY'S SHOT

Chili and honey

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THURSDAY 20TH JANUARY

TODAY'S FAVORITE

Baked beef with rosemary, thyme, oil and spice (1, 7)

Baked roots with garlic, thyme, cardamom and sherry vinegar

Skyr with garlic, lemon and parsley (7)

(This dish, will be made with alternatives to gluten- and lactose allergist)

TODAY'S GREEN ACCESORIES

Chickpeas, baked aubergine, tahini dressing and toasted cashew nuts (7, 8)

Spinach salad with green beans, broccoli and spring onions

TODAY'S DELICACIES

Turkey salad with mushrooms, spring onions and tarragon (7)

White bean crème with lemon and baked tomatoes

TODAY'S VEGGIE

Baked squash Malanzana style with crispy topping (7)

(This dish will be made in a vegan edition)

BREAD

Organic sourdough bread and rye bread from Meyers Bakery (1)

TODAY'S CAKE

Chocolate tart (1, 7, 8)

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FRIDAY 21ST JANUARY

TODAY'S FAVORITE

Veal breast Indian style with lentils, chickpeas, potatoes, tomatoes and coconut

Steamed basmati rice with cardamom

Apple-chutney with raisins

(This dish, will be made with alternatives to gluten- and lactose allergist)

TODAY'S GREEN ACCESORIES

Salad of celery, several kinds of peas, cucumber and mint

TODAY'S DELICACIES

Smoked saithe with red mojo, crispy kale and dill

Organic eggs, tomato, mayonnaise and chives

TODAY'S VEGGIE

Palak paneer – paneer l coconut with spinach and potato

(This dish will be made in a vegan edition)

BREAD

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