

## WEEK 20

MONDAY MAY 16<sup>TH</sup>

### DISH OF THE DAY

Turkey in massaman curry with coconuts, potatoes, onions and carrots (2)

Steamed organic jasmine rice (V)

Kohl rabi in rice vinegar with chili and black sesame (V)

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

### TODAY'S VEGETARIAN DISH

Cauliflower and tofu in massaman curry with coconut, potatoes, onions and carrots

*(This dish will be made in a vegan edition)*

### SALADS

Rice noodle salad with kimchi (V)

Crispy salad with sesame, spring onions, edamame beans, cucumber and coriander (V)

### DELICACIES

Roasted beef with grilled pepper, pesto and capers

Salmon rillettes with crispy vegetables, cucumber, capers, apple and dill (7)

### BREAD

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

*Der tages forbehold for ændringer.*

Meyers skilte 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. Krebstdyr



7. Mælk



8. Æg

## WEEK 20

TUESDAY MAY 17<sup>TH</sup>

### DISH OF THE DAY

Slow roasted beef with fried onions, cherry tomatoes and bell pepper with a light gravy

Roasted potatoes with rosemary and thyme (V)

Aioli

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

### TODAYS VEGETARIAN DISH

Celery patty with chia seeds and fennel (1)

*(This dish will be made in a vegan edition) (1)*

### SALADS

Salad with celery, apple, kamut, pear vinaigrette and lots of herbs (1)

Green beans, kale and spiced tomato dressing (V)

### DELICACIES

Classic cold cut of pork with parsley, russian salad and horseradish

Egg salad with curry, cauliflower and chives (7)

### BREAD

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

## WEEK 20

WEDNESDAY MAY 18<sup>TH</sup>

### DISH OF THE DAY

Baked pork chops, marjoram, oregano, olives and tomato sauce

Gnocchi, butterbeans, spinach and ricotta (7)

'Vesterhavssost', parsley and lemon peel (7)

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

### TODAY'S VEGETARIAN DISH

Ragout with aubergine, olives, carrot, oregano and tomato

*(This dish will be made in a vegan edition)*

### SALADS

Roasted squash, quinoa, arugula, pumpkin seeds, lemon peel and artichokes (V)

Violette hispi cabbage, fennel, carrots, daikon and baked garlic dressing (V)

### DELICACIES

Baked beetroots, balsamic, toasted hazelnuts and cheese (7, 8)

Chicken salad with mayonnaise, yoghurt, fried mushrooms, celery and turnip cabbage (7)

### BREAD

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

### TODAY'S SHOT

Beetroot, ginger, lemon

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7. Mælk



8. Nødder

## WEEK 20

THURSDAY MAY 19<sup>TH</sup>

### DISH OF THE DAY

'Frikadeller' made with beef (1, 7)

Baked hispi cabbage, onions and white carrots with apple cider vinegar and rapeseed oil (V)

Pickled cucumbers (V)

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

### TODAY'S VEGETARIAN DISH

Vegan 'frikadeller' with chickpeas

*(This dish will be made in a vegan edition)*

### SALADS

Haricots verts and lima beans with larch and mustard vinaigrette (V)

Creamy cold potato salad with dill, chives and tomatoes (7)

### DELICACIES

Liver paté with pickled beetroots and bacon (1, 7)

Roasted aubergines with feta and olives (7)

### BREAD

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

### TODAY'S CAKE

Cookies with cranberries (1, 7)

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## WEEK 20

FRIDAY MAY 20<sup>TH</sup>

### DISH OF THE DAY

Roasted chicken thighs, glazed with mustard, brown sugar and thyme

Served with steamed Nordic corn (1, V)

Sour herb crème (7)

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

### TODAY'S VEGETARIAN DISH

Baked yellow beets with celery- and truffle puree. Topped with toasted hazelnuts (7, 8)

*(This dish will be made in a vegan edition)*

### SALADS

Roasted carrots with black lentils and dill seeds (V)

Raw salad of beetroots, pumpkin seeds, cherry juice and beetroot leaves (V)

### DELICACIES

Vegetarian skordalia, potatoes, almonds and garlic with halloumi (7, 8)

Beet salami, chili mayo, pickled red onions and cress

### BREAD

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