

## WEEK 19

MONDAY MAY 9<sup>TH</sup>

### DISH OF THE DAY

Chicken thighs roasted with hoisin and topped with chili and spring onions (1)

Daikon and carrot pickled with ginger (V)

Organic jasmine rice steamed with lime leaves (V)

Goma dressing (V)

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

### TODAY'S VEGETARIAN DISH

Tofu and baked eggplant with hoisin, chili and spring onions (1)

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

### SALADS

Rice noodles, bean sprouts, turnip cabbage, coriander and cucumber (V)

Red hispi cabbage, shiso, thai basil, tomatoes and spinach (V)

### DELICACIES

Egg tortilla with chives pesto, mushrooms and pickled red onions (7)

Ham, dijonnaise, compote of leeks and watercress

### 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. Krebstdyr



7. Mælk



8. Nødder

## WEEK 19

TUESDAY MAY 10<sup>TH</sup>

### DISH OF THE DAY

Roasted ham marinated in garlic, lemon, thyme and rosemary on baked fennel and onions with gravy

Steamed potatoes with dill vinaigrette (V)

Pickled carrots with sea buckthorn (V)

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

### TODAYS VEGETARIAN DISH

Roasted celeriac marinated in garlic, lemon, thyme and rosemary on baked fennel and onions with mushrooms sauce

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

### SALADS

Pearl barley salad with asparagus, cauliflower, chives and cherry tomatoes (1)

Lettuce, peas, radishes, mint, baked rhubarb and 'mormor' dressing (7)

### DELICACIES

Roasted chicken and curry dressing

Emmenthaler with apple mostardo, bitter salads and toasted walnuts (7, 8)

### BREAD

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

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

## WEEK 19

WEDNESDAY MAY 11<sup>TH</sup>

### DISH OF THE DAY

Ragu bianco – turkey, mushrooms, onions, celery, carrot and chicken stock

Conchiglie pasta with olive oil (1)

Parsley pesto (7)

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

### TODAY'S VEGETARIAN DISH

Ragu bianco – oyster mushrooms, portobello, champignon, onions, celery, carrot and vegetable stock

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

### SALADS

Parsnips baked with elderflower vinegar, lentils, parsley, toasted almonds and frissé (8)

Green beans and hispi cabbage with arugula, radicchio and spring onions (V)

### DELICACIES

Beef salami with red onions, beef jus topping, herb mayo and cress

Potatoes, larch mayonnaise, toasted buckwheat, pickled zittauer onions and cress

### BREAD

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

### TODAY'S SHOT

Cucumber, ginger, lemon

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2. Krebstdyr



7. Mælk



8. Nødder

## WEEK 19

THURSDAY MAY 12<sup>TH</sup>

### DISH OF THE DAY

Lebanese meatballs with zaatar – 3 pr. Person (1, 7)

Barata harra, spicy potatoes with lemon and chili (V)

Mint yoghurt (7)

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

### TODAY'S VEGETARIAN DISH

Falafel with spicy tomato sauce and roasted squash

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

### SALADS

Pearl couscous, dill, parsley, spring onions, tomato, sultana raisins and cucumber (1)

Beetroot, red endive, arugula, salad cheese, pomegranate sirup and dukkah (7, 8)

### DELICACIES

Dried beef with salsa verde and slow roasted tomatoes

Eggs and shrimps, spinach and mayo (2)

### BREAD

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

### TODAY'S CAKE

Chocolate cake (1, 7)

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1. Gluten



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7. Mælk



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