

WEEK 20

MONDAY MAY 16TH

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 and edamame(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 skiltes udelukkende med allergener vist på de 4 ikoner, vær opmærksom på det nummer, det enkelte allergenikon er tildelt og se efter det i menueteksten. 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. Melk



8. Æg

WEEK 20

TUESDAY MAY 17TH

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



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7. Mælk



8. Æg

WEEK 20

WEDNESDAY MAY 18TH

DISH OF THE DAY

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

Pasta penne, limabeans, 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

Brisket with horseradish crème and herbs (7)

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

Carrot, beetroot, ginger, lemon

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THURSDAY MAY 19TH**DISH OF THE DAY**

Baked saithe with light bechamel sauce (7)

Boiled white potatoes with herb oil

Fennel crudité with chopped dill

*(This dish, will be made with alternatives to gluten- and lactose allergist)***TODAY'S VEGETARIAN DISH**

Baked celery with light lentil bechamel sauce

White potatoes with herb oil

Fennel crudité with chopped dill

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

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

Creamy pearl barley with dill, chives and tomatoes (1, 7)

DELICACIES

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

Split pea puree, toasted hazelnuts and herbs (8)

BREAD

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

TODAY'S CAKE

Cookies with cranberries (1, 7)

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

WEEK 20

FRIDAY MAY 20TH

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 bulls blood (V)

DELICACIES

Tuna salad

Beet salami, spicy cheese creme, pickled red onions and cress (7)

BREAD

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