

WEEK 21

MONDAY MAY 23RD

DISH OF THE DAY

Slow roasted beef in mexican mole with cacao (8)

Organic tomato rice

Raw salsa with tomatoes, spring onions, coriander and green chili (V)

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

TODAY'S VEGETARIAN DISH

Slow roasted pumpkin and sweet potatoes in spiced mexican mole with cacao (8)

(This dish will be made in a vegan edition)

SALADS

Mixed beans, flat. Beans, celery, green pepper, corn, lime, red onions and parsley (V)

Red hispi cabbage, violette cerrots, chives and hibiscus (V)

DELICACIES

Boiled eggs with chives and mayonnaise

'Sønderjysk' salami with pickled

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. Mælk



8. Nødder

WEEK 21

TUESDAY MAY 24TH

DISH OF THE DAY

Turkey cuvette with thyme in green olive tapenade

Boiled organic pasta with olive oil, red onions, semidried tomatoes and capers (1, V)

Pickled zittauer onions with parsley (V)

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

TODAYS VEGETARIAN DISH

Vegetarian meatloaf with herbs and mushrooms

(This dish will be made in a vegan edition)

SALADS

Baked and raw carrots, split peas, red onions in balsamic and herbs (V)

Vegetarian Cesar salad with tarragon, radishes, croutons and parmesan (1, 7)

DELICACIES

Roasted veal with celery-mayo, pickled red onions and watercress

Potato with larch mayo and crispy onions (1)

BREAD

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

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

WEEK 21

WEDNESDAY MAY 25TH

DISH OF THE DAY

Roasted chicken with sumac, zaatar and lemon peel with choka tomato sauce

Bulgur with vegetables and mild onions (1)

Mint and cucumber in yoghurt (7)

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

TODAY'S VEGETARIAN DISH

Choka tomato sauce with eggplant, squash and halloumi (7)

(This dish will be made in a vegan edition)

SALADS

Baked butternut squash, sultana raisins, chickpeas, dill, sumac and salad cheese (7)

Steamed broccoli, frissé, radicchio and herbs (V)

DELICACIES

Ham with mushroom mayonnaise and pickled mushrooms

Green pea hummus with grilled pepper and cress (V)

BREAD

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

TODAY'S SHOT

Ginger, apple, lemon

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WEEK 21

THURSDAY MAY 19TH

KRISTI HIMMELFART

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

WEEK 21

FRIDAY MAY 27TH

DISH OF THE DAY

BBQ pork and apple juice (1)

Baked mac & cheese with celery (1, 7)

Coleslaw with sweet mustard (7)

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

TODAY'S VEGETARIAN DISH

BBQ portobello and smoked tempeh with beer and apple juice (1)

(This dish will be made in a vegan edition)

SALADS

Salad of roasted roots with kidney beans, red onions and pickled chili (V)

Crispy salads, carrot crudité, pickled green tomatoes, dill and spring onions

DELICACIES

Roasted chicken with curry dressing, bacon and tomatoes (7)

Fish filet with remoulade and lemon (1)

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. Krebsdyr



7. Mælk



8. Æg