

## WEEK 23

MONDAY JUNE 6<sup>TH</sup>

PINSEDAG

*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 23

TUESDAY JUNE 7<sup>TH</sup>

### DISH OF THE DAY

Roasted chicken thighs with butter chicken sauce (7, 8)

Steamed organic rice with turmeric (V)

Cucumber relish with cilantro, mint and chili (V)

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

### TODAYS VEGETARIAN DISH

Eggplant and portobello in vegetarian "butterchicken sauce" (7, 8)

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

### SALADS

Tomatoes, potatoes, spring onions, peas, cilantro, black sesame and curry (V)

Lettuce, mint, mango, frissé salad and radishes (V)

### DELICACIES

Marinated herring in tomato relish with crème fraiche, onions and capers (7)

Roasted beef with dijonnaise, grated horseradish, beetroots and cress

### BREAD

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

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WEDNESDAY JUNE 8<sup>TH</sup>

### DISH OF THE DAY

Egg tortilla with potatoes, spinach, onions, nettle and smoked trout (7)

Nordic chimichurri with parsley, larch, mint and apple cider vinegar (7, 8)

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

### TODAY'S VEGETARIAN DISH

Egg tortilla with spinach, onions, nettle, smoked Jerusalem artichokes and cottage cheese (7)

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

### SALADS

Celeriac, quinoa, red onions, dill and mustard (V)

Romaine, beetroot, Chinese cabbage, cranberries and beetroot/black currant vinaigrette (V)

### DELICACIES

Fennel salami of pork, semi dried tomatoes and basil crème (7)

Mushroom salad "a la chicken salad" made of mushrooms, vegan mayonnaise, capers, cornichons and onions (V)

### BREAD

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

### TODAY'S SHOT

Chili & honey

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THURSDAY JUNE 9<sup>TH</sup>

### DISH OF THE DAY

Bolognese with pork, olives, sage, marjoram, garlic and tomato

Pasta with olive oil (1)

Parmesan (7)

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

### TODAY'S VEGETARIAN DISH

Veggie Bolognese with lentils, celery, olives, sage, marjoram, garlic and tomato (V)

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

### SALADS

Cauliflower, butterbeans, semi dried tomatoes and parsley (V)

Radicchio, squash, almonds, pear and rose pepper vinaigrette (V, 8)

### DELICACIES

“Dyrlægens natmad” – veal liver paté, salted meat, beef jus topping and onions (7)

Pea puree with green asparagus, salt baked pumpkin seeds and chervil (V, 8)

### BREAD

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

### TODAY'S CAKE

Browinie (1, 7, 8)

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FRIDAY JUNE 10<sup>TH</sup>

### DISH OF THE DAY

Roasted beef and baked parsley roots and parsnips

Oven roasted organic potatoes

Cold bearnaise crème and pickled red onions

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

### TODAY'S VEGETARIAN DISH

Parsley roots and parsnips with sea weed peato, dill, carrot puree and toasted hazelnuts (V, 8)

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

### SALADS

Broccoli, haricots verts, celery, pinto beans, capers and sunflower seeds (V)

Raw and baked carrots, turmeric, sultana, mizuna and lemon (V)

### DELICACIES

Dried ham – eggs, chives and tomatoes (7)

Salad of smoked salmon, cauliflower, dill, chives and lemon peel (7)

### BREAD

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