

WEEK 24

MONDAY JUNE 13TH

DISH OF THE DAY

Tagine of lamb and beef with cumin, apricots, chickpeas and lots of greens

Couscous with lemon peel and olive oil (1, V)

Yoghurt dressing with sesame (7)

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

TODAY'S VEGETARIAN DISH

Tagine of roasted eggplant and chickpeas with cumin, apricots and lots of greens

(This dish will be made in a vegan edition)

SALADS

Flat beans, haricots verts, baked onions, spinach, broad beans and tomato vinaigrette (V)

Romaine, hispi cabbage, cucumber, radishes, green olives and mint

DELICACIES

Haydari of grilled bell pepper and feta (7)

Roasted chicken, bacon, curry crème, gherkin and chervil (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 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.**



WEEK 24

TUESDAY JUNE 14TH

DISH OF THE DAY

Jerk marinated chicken thighs with lime

Organic rice and beans (V)

Chimichurri (V)

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

TODAYS VEGETARIAN DISH

Slow roasted jerk, marinated beetroots and lime

(This dish will be made in a vegan edition)

SALADS

Sweet potato, kamut, yellow pepper, spring onions, cilantro and smoked chili vinaigrette (V, 1)

Green leaves, salted squash, cilantro, thyme, toasted seeds and raspberry vinegar (V)

DELICACIES

Smoked filet of pork with parsley mayo, pickled carrots and frissé

Cottage cheese, cress, radishes and toasted buckwheat (7)

BREAD

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

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1. Gluten



2. Krebssdyr



7. Mælk



8. Nødder

WEEK 24

WEDNESDAY JUNE 15TH

DISH OF THE DAY

Honey glazed ham with spinach stew (1, 7)

Organic boiled potatoes with cold pressed rapeseed oil (V)

Gherkin and mustard (V)

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

TODAY'S VEGETARIAN DISH

Fricassee with organic cream, peas, asparagus, parsley roots and onions (1, 7)

(This dish will be made in a vegan edition)

SALADS

Baked beets, quinoa, beet leaves, cress and mustard sour (V)

Hispi cabbage, turnip cabbage, chervil, pear, elderflower vinaigrette and toasted almonds (V, 8)

DELICACIES

Shrimp salad, cauliflower, herbs, lemon and skyr (2, 7)

Roastbeef, pickled, horseradish, red onions and fried onions (1)

BREAD

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

TODAY'S SHOT

Cucumber, ginger, lemon

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WEEK 24

THURSDAY JUNE 16TH

DISH OF THE DAY

Braised turkey cuvette with sauce of grilled bell pepper, marjoram and onions

Organic pasta with reduced cream with baked garlic (1, 7)

Gremolata of parsley and lemon (V)

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

TODAY'S VEGETARIAN DISH

Roasted mushrooms with sauce of grilled bell pepper, marjoram and onions

(This dish will be made in a vegan edition)

SALADS

Baked and raw cauliflower, boiled white beans, pickled zittauer onions and chives (V)

Spinach, fennel, semi dried tomatoes, basil and olives (V)

DELICACIES

Boiled organic eggs, chives mayo and tomatoes

Paté, cornichons and tarragon mustard (7)

BREAD

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

TODAY'S CAKE

Mazarin with nougat (1, 7, 8)

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

WEEK 24

FRIDAY JUNE 17TH

DISH OF THE DAY

Slow roasted BBQ-marinated veal brisket

Baked potato – 1 pr. Person

Horseradish emulsion and pickled cucumbers

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

TODAY'S VEGETARIAN DISH

BBQ marinated eggplant and squash

(This dish will be made in a vegan edition)

SALADS

Baked parsley roots, hazelnuts, pickled leeks, asparagus and rapeseed oil (V, 8)

Creamy kale salad with celery, pickled greens, fresh apple and herbs (7)

DELICACIES

Classic ham salad with mustard and pickled greens (7)

Beef salami, chipotle crem and pickled red onions (7)

BREAD

Organic rye bread from Meyers Bakery (1)

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