

WEEK 25

MONDAY JUNE 20TH

DISH OF THE DAY

Chicken thighs roasted with cayenne and piment espelette

Cajun rice with lentils and tomato water (V)

Creamy chili dressing (7)

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

TODAY'S VEGETARIAN DISH

Beetroot bygotto with hazelnuts, apples and fried onions (1, 7, 8)

(This dish will be made in a vegan edition)

SALADS

Bean salad with green and white beans, baked fennel and tomatoes (V)

Green salads with olives, red onions, crudité of carrots and marjoram-vinaigrette (V)

DELICACIES

Fennel salami with chutney of onions and parmesan flakes (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**.



1. Gluten



2. Krebstdyr



7. Mælk



8. Nødder

WEEK 25

TUESDAY JUNE 21ST

DISH OF THE DAY

Baked pork cutlets, marjoram, olives and tomato sauce

Gnocchi, butternut squash and sundried tomatoes (V)

Grated cheese, parsley and lemon peel (7)

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

TODAYS VEGETARIAN DISH

Roasted celeriac, marjoram, olives and tomato sauce

(This dish will be made in a vegan edition)

SALADS

Roasted eggplant, quinoa, arugula, sunflower seeds, lemon peel and artichokes (8, V)

Violette hispi cabbage, fennel, carrots and daikon. Served with baked garlic dressing (V)

DELICACIES

Cold cut of beef with baked onions, basil dressing and capers (7)

Grilled vegetables with herb oil and lemon (8)

BREAD

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

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WEDNESDAY JUNE 22ND

DISH OF THE DAY

Beef brisket roasted with garlic, onions, rose pepper and oregano

Roasted potatoes with rosemary and olive oil (V)

Tzatziki, mild garlic and cucumber (7)

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

TODAY'S VEGETARIAN DISH

Roasted portobello mushrooms with white beans, feta, oregano and garlic (7)

(This dish will be made in a vegan edition)

SALADS

Pearl barley, grated cauliflower, almonds, lemon and parsley (1, 8, V)

Greek salad with tomatoes, olives, cucumber and green leaves (V)

DELICACIES

Chicken salad, fried mushrooms, celery, tarragon and turnip cabbage (7)

Beef rilette with truffle emulsion, toasted hazelnuts and parsley (8)

BREAD

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

TODAY'S SHOT

Beetroot, ginger, lemon

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THURSDAY JUNE 23RD

DISH OF THE DAY

Yellow curry with turkey, coconut milk, squash, beans, bamboo shoots, bell pepper and basil (2, 8)

Organic jasmine rice (V)

Pickled cucumber, chili and cilantro (8)

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

TODAY'S VEGETARIAN DISH

Yellow curry with tofu, coconut milk, squash, beans, bamboo shoots, bell pepper and basil (8)

(This dish will be made in a vegan edition)

SALADS

Noodles with pickled carrots, daikon and cucumber. Crispy cabbage with cilantro and herbs (1)

Kale salad with mint, mango, spring onions and toasted sesame (V)

DELICACIES

Salmon salad with crispy vegetables, skyt and dill (7)

Potato with larch mayo and crispy onions (1)

BREAD

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

TODAY'S CAKE

Mazarin with nougat (1, 7, 8)

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WEEK 25

FRIDAY JUNE 24TH

DISH OF THE DAY

'Frikadeller' of pork with baked and pickled carrots (7)

Boiled organic potatoes with parsley, capers and red onions (V)

Mustard crème (7)

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

TODAY'S VEGETARIAN DISH

Chickpea patties with baked and pickled carrots

(This dish will be made in a vegan edition)

SALADS

Rye kernels, fennel, roasted leeks, dill and apple vinaigrette (1)

Green leaves and salted squash, raspberries, toasted seeds and cream (7)

DELICACIES

Ham with chives crème and sour kraut (7)

Tuna salad, pickled cucumbers, spring onions, tomatoes and tabasco (7)

BREAD

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