

WEEK 26

MONDAY JUNE 27TH

DISH OF THE DAY

Moroccan inspired chicken ragout with turmeric, dates and apricots

Pearl barley with herbs and ginger (1)

Pickled turnip cabbage with lemon and parsley (V)

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

TODAY'S VEGETARIAN DISH

Sweet potatoes in spiced sauce with turmeric and dates

(This dish will be made in a vegan edition)

SALADS

Grilled eggplants with baby spinach, marinated chickpeas, parsley and pomegranate vinaigrette (V)

Romaine salad with green beans, broccoli, spring onions and tahini dressing (V)

DELICACIES

Beetroots baked with cherry juice and cheese with pepper and almonds (7, 8)

Beef salami, red onions, remoulade, fried onions and cress (1, 7)

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 26

TUESDAY JUNE 28TH

DISH OF THE DAY

Pork roast sandwich with crispy pork rinds

Pickled red cabbage and freshly chopped red cabbage (V)

Sourdough bun (1)

Pickled cucumbers and dijoonaise

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

TODAYS VEGETARIAN DISH

Organic celeriac patty with smoked bay leaves salt. Served with sourdough bun (1)

(This dish will be made in a vegan edition)

SALADS

Pearl barley and endive with salad cheese, chervil, cucumber and toasted hazelnuts (1, 7, 8)

Crudité of radishes and carrots with lemon, parsley and lettuce (V)

DELICACIES

Roasted chicken with basil mayo, pickled red onions and tomatoes

Wiener salad of pork, potatoes, chives, cucumber and chervil (7)

BREAD

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

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

WEEK 26

WEDNESDAY JUNE 29TH

DISH OF THE DAY

Turkey in red curry with ginger and squash

Brown rice with fried onions (V)

Salsa with tomato, pickled jalapeños, lime and cilantro (V)

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

TODAY'S VEGETARIAN DISH

Lentil stew with mushrooms, parsley, spinach and baked garlic (V)

(This dish will be made in a vegan edition)

SALADS

Raw salad of carrots, toasted sunflower seeds and sultana raisins (V)

Potatoes with red salads and apple-vinaigrette (V)

DELICACIES

Fish cakes with capers, dill and crème fraiche (1, 7)

Smoked vegetables with hummus (V)

BREAD

Organic rye bread from Meyers Bakery (1)

TODAY'S SHOT

Cranberries, carrot, beetroot and apple

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1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

WEEK 26

THURSDAY JUNE 30TH

DISH OF THE DAY

Fish cakes of cod and salmon with dill – 2 pr. Person (7)

Boiled potatoes with kale (V)

Tartare sauce and lemon (7)

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

TODAY'S VEGETARIAN DISH

Nordic falafels with mushrooms, split peas, mild chili and apple (V)

(This dish will be made in a vegan edition)

SALADS

Baked fennel with tarragon, parsley, lentils, fresh pear and pear dressing (V)

Crispy salad of beans, tomatoes, cucumber and oregano (V)

DELICACIES

Turkey pastrami with spiced tomato chutney and horseradish

Egg salad of organic eggs, curry, skyr, parsley and pickled turnip cabbage (7)

BREAD

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

TODAY'S CAKE

Fragilité with chocolate (1, 7, 8)

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1. Gluten



2. Krebstdyr



7. Mælk



8. Nødder

WEEK 26

FRIDAY JULY 1ST

DISH OF THE DAY

Ragout of beef with tomato sauce with red wine and herbs

Pasta penne with olive oil (1)

Parsley and parmesan (7)

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

TODAY'S VEGETARIAN DISH

Fried tofu in tomato sauce with herbs (V)

(This dish will be made in a vegan edition)

SALADS

White quinoa, sweet potato, parsley, red pepper and piment vinaigrette (V)

Finely chopped hispi cabbage, turnip cabbage, dill, toasted sunflower seeds and spring onions (V)

DELICACIES

Veal paté with tarragon mustard and cornichons (1, 7)

Salad of saithe with smoked cheese, cauliflower and dill (7)

BREAD

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

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1. Gluten



2. Krebsdyr



7. Melk



8. Æg