

WEEK 27

MONDAY JULY 4TH

DISH OF THE DAY

Fricassee with veal and summer greens in light sauce with elderflower (1, 7)

Steamed new potatoes (V)

Pickles (V)

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

TODAY'S VEGETARIAN DISH

Fricassee with mushrooms and summer greens in light sauce with elderflower (1, 7)

(This dish will be made in a vegan edition)

SALADS

Pearl barley with tomato, red onions, celery and lots of parsley (1)

Kale with watermelon, toasted seeds and mustard dressing (V)

DELICACIES

Chicken salad with bacon, mushrooms and herbs (7)

Fish cakes with dill and lemon served with tartare sauce (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. Krebssdyr



7. Mælk



8. Æg

WEEK 27

TUESDAY JULY 5TH

DISH OF THE DAY

Roasted chicken with hoisin, toasted sesame and fried garlic (1)

Egg noodles with dason, mushrooms, spring onions, pepper, red onions and soy marinade with Chinese five-spice (1, 3)

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

TODAYS VEGETARIAN DISH

Roasted cauliflower with hoisin, sesame and fried garlic (1)

(This dish will be made in a vegan edition)

SALADS

Squash, quinoa, spring onions, cilantro and cucumber (V)

Crispy green salads and edamame marinated with lime (V)

DELICACIES

Ham with italian salad and green herbs (7)

Beetroot-tartar with mustard, cress, onions and capers (V)

BREAD

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

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1. Gluten



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WEEK 27

WEDNESDAY JULY 6TH

DISH OF THE DAY

Boeuf Daube with tender beef, onions, mushrooms, leeks, parsnips and carrot (1, 7)

Mashed potatoes with mustard (7)

Chopped parsley

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

TODAY'S VEGETARIAN DISH

Vegetarian Daube of root vegetables, onions, mushrooms and leeks

(This dish will be made in a vegan edition)

SALADS

Bulgur with finely chopped bell pepper, tomatoes, cucumber, red onions, lemon peel and parsley (1)

Hispi cabbage and kale with apple and frissé, topped with light sesame

DELICACIES

Organic eggs with piment-mayo, grilled red pepper and smoked almonds (8)

Ham salad with chives, red onions and pickled turnip cabbage (7)

BREAD

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

TODAY'S SHOT

Cherry, ginger, lemon and apple juice

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8. Nødder

WEEK 27

THURSDAY JULY 7TH

DISH OF THE DAY

Classic Bolognese with tomato, onions, bacon and thyme

Pasta penne with olive oil and grana Padano (1, 7)

Gremolata of parsley and lemon peel

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

TODAY'S VEGETARIAN DISH

Vegetarian Bolognese with soy protein

(This dish will be made in a vegan edition)

SALADS

Baked carrots with marinated split peas, crispy leaves and herb topping

Crudit  of cauliflower and hispi cabbage with lemon, parsley and spinach

DELICACIES

Fish salad of cod with crispy vegetables, skyt and dill (7)

Kong Valdemar, danish cheese with gooseberry compote (7)

BREAD

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

TODAY'S CAKE

Lemon fromage (7)

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1. Gluten



2. Krebsdyr



7. M lk



8. N dder

WEEK 27

FRIDAY JULY 8TH

DISH OF THE DAY

Pork roasted with herbs, garlic and lemon with smoked cream sauce (7)

Roasted small potatoes with green herbs (V)

Pickled red onions (V)

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

TODAY'S VEGETARIAN DISH

Baked celery, green lentils, garlic, herbs and lemon with creamy smoked sauce

(This dish will be made in a vegan edition)

SALADS

Grilled eggplants with seeds, chickpeas, lemon peel and truffle dressing (8)

Fennel and apple salad with radicchio and herbs (V)

DELICACIES

Tomatoes, mozzarella, balsamic, toasted almonds and basil (7, 8)

Salami Milano with sunflower pesto, arugula and mustard herbs (1)

BREAD

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