



Monday 6 July 2026

Main Course

Chicken korma with roasted peppers and onions, served with rice and optional coriander.

Vegetarian Main Course

Tofu korma with roasted peppers and onions, served with rice and optional coriander.

Deluxe Salad

Broccoli with edamame, pickled ginger, azuki sprouts, carrots and toasted seeds.

Green Salad

Mixed salads with cherry tomatoes, cucumber, red onion, lime and parsley.

Cold Cuts

Fish salad with salmon and cod (3,4,10,12)

Rolled pork sausage with aspic and onions

Garlic pâté with cornichons (7).

Dressing

Peanut butter, yogurt and chili dressing (5,7,16)

Allergens: (1) Gluten (2) Crustaceans (3) Egg (4) Fish (5) Peanuts (6) Soy (7) Lactose (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphur Dioxide (13) Lupin (14) Molluscs (15) Chili (16) Garlic (17) Wine



Tuesday 7 July 2026

Main Course

Spaghetti Bolognese served with Parmesan. (15,17)

Vegetarian Main Course

Vegan spaghetti Bolognese served with Parmesan. (6,15,17)

Deluxe Salad

Tomato salad with radicchio, mozzarella, croutons and fresh basil. (1,7)

Green Salad

Lettuce with roasted eggplant, olives, sun-dried tomatoes and artichokes.

Cold Cuts

Ham salad (3,9,10,12)

US beef with Béarnaise cream (3,7,10,12)

Curried herring (3,4).

Dressing

Pesto (7,15)

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Wednesday 8 July 2026

Main Course

Pork chops in creamy mushroom sauce with thyme and garlic, served with bulgur and lemon. (1,15)

Vegetarian Main Course

Palak also served with flatbread. (1,15,16)

Deluxe Salad

Baby gem lettuce with quinoa, haricots verts, pickled butternut squash, feta and cress.

Green Salad

Young leaves with cucumber, strawberries, sprouts, peas and salted almonds. (8)

Cold Cuts

Seafood salad (2,3,10,12)

Roast pork with red cabbage

Spicy carrot and cottage cheese spread (7,16).

Cheese

Assorted cheeses with apple and rosehip compote.

Dressing

French dressing (10,12)

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Thursday 9 July 2026

Main Course

Tempura cod with rustic fries and tartar sauce. (1,3,4,10,12)

Vegetarian Main Course

Vegetarian fish-style fritters with rustic fries and tartar sauce. (3,10,12)

Deluxe Salad

Cabbage, spring onions, peas, apples and pickled red onions.

Green Salad

Tender salads with cauliflower, dill, peas and radishes.

Cold Cuts

Egg salad (3,10,12)

Mortadella with pimento relish

Fish cakes with remoulade and lemon (1,4,7,10,12).

Dressing

Dill and lemon vinaigrette (10)

Cake

Nougat mazarin cake (1,3,7,8)

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Friday 10 July 2026

Main Course

Pulled pork burger served with coleslaw. (1,15,16)(3,7,10,12)

Vegetarian Main Course

Pulled oyster mushroom burger served with coleslaw. (3,7,10,12)

Deluxe Salad

Caesar salad (1,7)

Green Salad

Mixed salads with shallots, peas, salted pumpkin seeds and cress.

Cold Cuts

Spicy tuna salad (3,4,10,12,15)

Liver pâté with pickled beetroot (1,6)

Chicken with curry cream and bacon (3,7,10,12).

Dressing

Caesar dressing (1,3,4,10,12,15)

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