



Monday – 22 June 2026

Main Course

Turkey cuvette with mushroom & Gorgonzola sauce served with roasted potatoes (7,16,17)

Vegetarian Main Course

Baked butternut squash with mushroom & Gorgonzola sauce served with roasted potatoes (7,16,17)

Salads

Rich Salad: Carrot and cabbage slaw with raisins

Green Salad: Mixed leaves with apples, radishes & cottage cheese (7)

Cold Cuts

Ham salad (3,10,12,S)

Beef pastrami with mustard mayo and cornichons (3,10,12)

Cod roe with remoulade (1,3,4,10,12)

Dressing

Lemon dressing (7,10)

Allergens

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



Tuesday – 23 June 2026

Main Course

Rigatoni pasta with Italian sausage, onions, peppers and courgettes in smoked creamy tomato sauce (15,16,17)

Vegetarian Main Course

Rigatoni pasta with spiced tofu, onions, peppers and courgettes in smoked creamy tomato sauce (6,15,16,17)

Salads

Rich Salad: Quinoa with radicchio, peas, cabbage, green beans and lemon zest

Green Salad: Mixed lettuce with baked fennel, radishes, feta and semi-dried tomatoes (7)

Cold Cuts

Spicy chicken salad (3,10,12,15)

Rolled pork sausage with onions and aspic

Crème fraîche herring (4,7,10)

Dressing

Fennel herb vinaigrette (10,12,16)

Allergens

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



Wednesday – 24 June 2026

Main Course

Cajun chicken thighs with sweet potato chunks, baked onions and honey-lime dip (7,16)

Vegetarian Main Course

Cajun roasted cauliflower with sweet potato chunks, baked onions and honey-lime dip (7,16)

Salads

Rich Salad: Coleslaw (3,7,10,12)

Green Salad: Romaine lettuce with mango, avocado, red onion and parsley

Cold Cuts & Cheese

Bornholm salad (3,4,10,12)

Vitello tonnato (3,4,10,12)

Avocado cottage cheese spread (7,15,16)

Assorted cheeses with apple-ginger compote (7)

Dressing

Cajun dressing (7,10,12,15,16)

Allergens

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



Thursday – 25 June 2026

Main Course

Thai red curry with pork, vegetables and rice (15,16,S)

Vegetarian Main Course

Thai red curry with edamame beans, vegetables and rice (6,15,16)

Salads

Rich Salad: Roasted carrots with soy, sesame oil, bean sprouts, edamame and coriander (6,11,15,16)

Green Salad: Baby lettuce with broccoli, pineapple, spring onions and toasted coconut

Cold Cuts & Cake

Egg salad (3,10,12,V)

Smoked ham with pickles (1,10,S)

Chicken meatballs with tzatziki (1,7,16)

Cookies (3,7)

Dressing

Passionfruit, mint & ginger dressing (7)

Allergens

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



Friday – 26 June 2026

Main Course

Slow-braised veal brisket with horseradish sauce and roasted root vegetables

Vegetarian Main Course

Braised summer squash with horseradish sauce and roasted root vegetables

Salads

Rich Salad: Pasta with basil pesto, roasted cherry tomatoes and peas

Green Salad: Spinach with roasted cauliflower, apples and fresh tarragon

Cold Cuts

Crab salad (2,3,4,10,12)

Danish "Dyrelægens Natmad" (1,6,S)

Fish fillet with remoulade and lemon (1,3,4,10,12)

Dressing

Apple vinaigrette (10,12)

Allergens

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