

MEYERS FROKOST KØKKEN

MONDAY D. 10-06-2019

HOT DISH

Whit Monday

VEGETARIAN DISH

Whit Monday



1. Gluten



2. Crustaceans



7. Milk



8. Nuts



30-60% økologi

Allergens are marked with the following 4 icons:

Please note the number of the individual icons and look for it in the menu.

For further information about food allergens, please contact Meyers Frokostkøkken on 71 99 88 33

MEYERS FROKOST KØKKEN

TUESDAY D. 11-06-2019

HOT DISH

Løgismose chicken with rich vegetables ragout, herbs served with steamed pearl barley and basil pesto *Allergens: 1, 7*

VEGETARIAN DISH

Crispy pie with spinach, leeks, potatoes, tomatoes, thyme and cheese. Served with basil pesto *Allergens: 1, 7*

COLD CUTS

Roastbeef of topside with Nordic remoulade and toasted onions

Summer herring with vegetables and herbs *Allergens: 7*

Potatoes with aioli, chives and rye bread crunch

SALAD

Quinoa with baked bell pepper, squash, tomatoes and herbs

Romaine with pickled pears and lemon



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WEDNESDAY D. 12-06-2019

HOT DISH

Meatloaf with classic gravy sauce with redcurrant jelly, potatoes, asparagus and peas shoot
Allergens: 1, 7

VEGETARIAN DISH

Simer pot with chickpeas, tomatoes, smoked chili, grilled bell pepper og green courgettes served with spicy creme *Allergens: 7*

COLD CUTS

Beef brisket with celeric creme, cornichons and terragon

Mackerel with creme of white beans, lemon and broadleaf parsley

SALAD

Split peas with grilled carrot and radicchio, mixed with basil salsa and Vesterhavs cheese *Allergens: 7*

Green salads with different kinds of olives and herbs

CHEESE

Variety of nordic and european cheeses *Allergens: 7*

SHOTS

Beetroot shot



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THURSDAY D. 13-06-2019

HOT DISH

Veal frikassé with vegetables, asparagus, peas, cabbage, elderflower and chervil. New potatoes with lovage *Allergens: 1, 7*

VEGETARIAN DISH

Vegetables frikassé with carrot, asparagus, cabbage, peas and chervil. New potatoes with lovage *Allergens: 1, 7*

COLD CUTS

Smoked turkey breast with apple remoulade, mustard and chervil

Salmon rillettes with crispy vegetables and dill *Allergens: 2, 7*

Split peas hummus with skyr, paprika og brøndkarse *Allergens: 7, 8*

SALAD

Lentil salad with carrots mild onions, herbs and black olives

Crispy spinach with summer cabbage and saltet cucumber

SWEET

Chocolate-orange cake with chocolate creme *Allergens: 1, 7*



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MEYERS FROKOST KØKKEN

FRIDAY D. 14-06-2019

HOT DISH

Fajitas with beef meat fried with cumin and coriander seeds, different kind of bell pepper and onions. Served with flatbread, guacamole and cabbage in spicy tomatoes vinaigrette. *Allergens: 1, 7*

VEGETARIAN DISH

Fajitas with black beans and cauliflower fried with cumin and coriander seeds, different kind of bell pepper and onions. Served with flatbread, guacamole and cabbage in spicy tomatoes vinaigrette. *Allergens: 1, 7*

COLD CUTS

Spiced ham with terrin of chickpeas and potatoes served with asparagus cream and chervil *Allergens: 7*

Tuna salad with summer vegetables, organic peas, lemon, dill and chervil *Allergens: 1, 7*

Cream cheese stirred with herbs, spring onions, tarragon and chives *Allergens: 7*

SALAD

Potatoes with spring onions, capers, onion and dill dressing *Allergens: 7*

Red mizuna, frisée, crispy mini romaine lettuce and radish



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