



TUESDAY D. 11-06-2019

THE ONE

Japanese red curry with mushrooms, turnips and spring onions

Steamed green beans, bean sprouts and spring onions

Crisp cabbage salad with miso dressing

Jasmin rice with lemongrass

Gomashio with wakame

THE OTHER

Baked pumpkin with mild chili and sesame

Satay sauce - spicy peanutsauce Allergens: 8

Mul kimchi - mildly fermented Chinese cabbage

Noodle salad with moohli, cucumber and marinated seaweed Allergens: 1

Roasted peanuts Allergens: 8

FURTHERMORE

Edamame spread

Boiled eggs with chives and sprouts

Miso mayo with black sesame

BREAD

Wheat bread and rye bread from Meyers bakery Allergens: 1



1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

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





WEDNESDAY D. 12-06-2019

THE ONE

Gnocchi with mushrooms, creamy pumpkin and sage Allergens: 1, 7

Sage oil

Fennel and citrus salad with rocket lettuce and herbs

Potato salad with chickpeas, mustard dressing and fresh herbs Allergens: 7

Roasted buckwheat seeds

THE OTHER

Baked turnips

Tapanade of black olives

Mozzarella with olive oil and black pepper Allergens: 7

Sicilian caponata with parsley and raisins

Capers

FURTHERMORE

White bean creme with herbs and olive oil

Smoked greens from Nordhavn

BREAD

Focaccia with rosemary and potatoes Wheat bread and rye bread from Meyers bakery Allergens: 1

SHOTS

Beetroot shot



1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

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THURSDAY D. 13-06-2019

THE ONE

Falafels with zucchini and parsley

Chili sauce

Yogurt dressing Allergens: 7

Crisp red cabbage salad

Fermented turnips

THE OTHER

Baked cauliflower with za'atar

Tahine dressing

Tomato salad with pomegranate

Tabbouleh with salted cucumbers, parsley and mint Allergens: 1

Roasted almonds Allergens: 8

FURTHERMORE

Creamy hummus with sumak

Boiled potatoes with water cress

BREAD

Warm pita bread Wheat bread and rye bread from Meyers bakery Allergens: 1

SWEET

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



1. Gluten



2. Krebsdyr



7. Mælk



8. Nedder

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FRIDAY D. 14-06-2019

THE ONE

Butterchicken tofu style

Topping: Green peas, spring onions and coriander

Raita with cucumber and ginger **Allergens: 7**

Steamed basmati rice with mint

Crisp fried onions

THE OTHER

Baked sweet potatoes with sesame

3 types of cabbage with radish and rocket lettuce

Lemon dressing

Carrots with cocunut and mint

Roasted cashews **Allergens: 8**

FURTHERMORE

Split pea cream with herbs

Egg salad with curry and cress

BREAD

Pappadams Wheat bread and rye bread from Meyers bakery



1. Gluten



2. Krebsdyr



7. Mælk



8. Nødder

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