

MENU WEEK 49

	MEAT	VEGETARIAN	COLD CUTS	SALADS
MONDAY	Corned beef brisket in a creamy sauce with horseradish, light vegetables and buttered potatoes Allergens: 1, 7	Pie with caramelized onions, fennel and thyme. Baked with cream cheese and served with parsleypesto. Allergens: 1, 7	Smoked ham and "danish italian salad" with jerusalem artichoke and apples Allergens: 7 Pickled herring in tomato compote with mild red onions, capers and dill Variety of nordic and european cheeses Allergens: 7	Salad made with steamed nordic pearl barley with roasted broccoli and mild onions Allergens: 1 Green salads with marinated parsnip and fresh herbs
TUESDAY	Veal and pork meatballs in classic currysauce with crispy vegetables, steamed pearl barley, toasted peanuts and plum chutney Allergens: 1, 7, 8	Baked sweet potatoes in classic currysauce with crispy vegetables, steamed pearl barley, toasted peanuts and plum chutney Allergens: 1, 7, 8	Smoked topside of beef with celeriac spread Allergens: 7 Fish salad with baked saithe and cauliflower, green peppers and mango chutney Allergens: 7 Organic eggs with homemade mayonnaise, ripe tomatoes and cress	Lentilsalad with carrots, mild onions, fresh herbs and black olives Bitter salads with pickled pear and toasted pumpkin seeds
WEDNESDAY	Turkey in Teriyakisauce with marinated rice and crispy vegetables Allergens: 1	Tofu in teriyaki with marinated rice and crispy vegetables Allergens: 1	Fillet of pork with schezuan pepper and cabbage pickled in ginger Tunasalad with crispy onions, lime and sesame Allergens: 7 Variety of nordic and european cheeses Allergens: 7 Shots: Apple - carrot - lemon	Potatosalad with ginger, sesame and fresh corianderleaves Allergens: 1 Crispy salads with thinly sliced broccoli
THURSDAY	Salmon and saithe baked in white wine sauce with dill and organic cream, potatoes, fennel and tomato. Allergens: 1, 7	Pasta au gratin with cauliflower, green herbs and salsa Romesco Allergens: 1, 7	Slices of smoked turkey breast, with cucumber remoulade and sprouts Shrimpsalad with lemondressing, dill, cabbage and leeks Allergens: 2, 7 Selection of cold cuts with strong mustard and pickles Sweet: Orange - and spicemuffins Allergens: 1, 7, 8	Couscous with lots of vegetables, parsley and lemon Allergens: 1 Romaine leaves with rocket salad and sunflower seeds
FRIDAY	Chili con carne made with danish beef, variety of beans and dark chocolate. Served with steamed rice and skyr dressing. Allergens: 7	Chili sin carne made with a variety of beans and dark chocolate. Served with steamed rice and skyr dressing. Allergens: 7	Corned saddle of pork with vegetables pickled in mustard Allergens: 7 Crab salad with avocado, chili and green herbs Allergens: 2, 7 Potatoes with tomato mayonnaise, mild onions and crispy onions Allergens: 1	Quinoa with hamburger parsley, apples and mild onions Red and green salads with a variety of tomatoes

Allergy Marking is with the following characters 1. = Gluten, 2. = Shellfish, 7 = Lactose, and 8. = Nuts

Call Meyers Kitchen on 2510 2795 if you would like information on any other allergens in today's buffet