WEEK 46

MONDAY

APPETIZER	Cheddar puffs made of puff pastry with mature cheddar & smoked paprika served with sour cream (ML)(G)(Æ)
COLD CUTS	Møntergade's rolled pork belly with jelly, onion & cress Egg salad with curry, celery, apples & dill (Æ)(SEL)
VEGETARIAN TOPPING	New Danish potatoes with lovage mayo, fried onions & Vesterhavs cheese (Æ)(ML)(G)
SALAD	Pointed cabbage salad with grapefruit, toasted seeds & pickled red onion
HOT DISH	Chilli con carne of beef chuck with kidney beans, smoked chipotle, tomato & parsley
VEGETARIAN DISH	Chilli sin carne with 2 kinds beans, bell pepper, red onion & smoked chilli
SIDES	Mexican fried rice with chipotle-lime marinated, black beans, bell peppers & corn Guacamole made of avocado & white beans with tomato, onion & coriander Crème fraîche (ML)

BREAD

Organic rye bread and white bread (G)

WEEK 46

TUESDAY

COLD CUTS	Salt-cured beef brisket with horseradish cream, pickled cucumbers & onion (ML)(SEN) Møntergade's chicken salad with fried oyster mushrooms, cornichons, coarse mustard & pickled beech mushrooms (Æ)(SEN)
VEGETARIAN TOPPING	Cream of Danish legumes, piment d'espelette & crisp cabbage
SALAD	Hearty salad of pearl couscous with parsley, bell pepper, sol dried tomato & rocket (G)
HOT DISH	BBQ glazed pork neck steak with peanuts & spring onion (J) (1 stk.)
VEGETARIAN DISH	BBQ glazed celeriac with peanuts & spring onion (J)
SIDES	Baked potato with crème fraîche & chives (ML) Tomato salsa with grilled corn & coriander
HERRING OF THE WEEK	Møntergade's beetroot herring with smoked cheese cream, pickled blackcurrant, caper berries & red wood sorrel (ML)(F)

BREAD

Organic rye bread and white bread (G)

WEEK 46

WEDNESDAY

COLD CUTS	Bresaola with parmesan, rocket & olive oil (ML) Shrimp salad made of lemon mayo with baked celeriac, fennel & dill (K)(Æ)(SEL)
VEGETARIAN TOPPING	Smoked celery sliced with herb mayonnaise, crisp kale & cress (Æ)
SALAD	Salad of salt-baked celeriac, apples, endive & walnuts (N)(SEL)
HOT DISH	Filled ricotta & spinach ravioli with fennel salsiccia, baked & fresh tomatoes, baked red onion & oregano (G)(ML)
VEGETARIAN DISH	Filled ravioli with baked & fresh tomatoes, mild chilli, baked red onion & oregano (G)(ML)
SIDES	Baked portobello with, baked jerusalem artichokes, confit garlic & marjoram Garlic baguette (G)(ML)

BREAD

Organic rye bread and white bread (G)

WEEK 46

THURSDAY

COLD CUTS	Fennel salami with pesto cream & pickled tomatoes (ML)(Æ) Spicy tuna salad made of sriracha mayo with jalapeño, red onion & coriander (F)(Æ)
VEGETARIAN TOPPING	Sliced tomato with smoked cheese cream, pickled pearl onion & herbs (ML)
SALAD	Cucumber salad with miso, ponzu, daikon & coriander (S)(SES)
HOT DISH	Build-your-own poke bowl with pulled teriyaki chicken (SES)(S)
VEGETARIAN DISH	Build-your-own poke bowl with teriyaki glazed tofu (S)(SES)
SIDES	Steamed rice, edamame beans, bean sprouts (S) Topping skal with radishes crudité, coriander, lime Baked carrots with goma (SES) Chilli mayo (Æ)
SWEET OF THE WEEK	Blåbærsnitte (ML)(G)(Æ)

BREAD

Organic rye bread and white bread (G)

WEEK 46

FRIDAY

APPETIZER	Tartare of tuna with avocado cream, cucumbers & ponzu (SES)(S)(F) **GREEN:** Watermelon with avocado, cucumbers & ponzu (S)(SES)
COLD CUTS	Slices of slow-cooked beef with truffle mayonnaise, pickled beech mushrooms & thyme (SEN)(Æ) Hot - smoked trout in aromatic tomato cream, topped with baked tomatoes & herb mayonnaise (F)(SEN)(Æ)
VEGETARIAN TOPPING	Beetroot hummus with pickled beetroot & herbs (SES)
SALAD	Green salad of Danish salads with cucumber, cherry tomatoes, toasted seeds & mustard vinaigrette (SEN)
HOT DISH	Breaded pork patty with sautéed of carrots, leek, onion & herbs (G) (1 stk.)
VEGETARIAN DISH	Vegan beetroot breaded pork patty with sautéed of carrots, leek, onion & herbs (S) (1 stk.)
SIDES	Cold potato salad with peas, mustard cream, capers & cornichons topped with herbs (SEN)(S)(Æ)(ML) House-pickled cucumbers with fresh dill & dill seeds

BREAD

Organic rye bread and white bread (G)

WEEK 46

ALLERGENS

(G)	Gluten	**(K)**	Crustaceans
(Æ)	Egg	**(F)**	Fish
(J)	Peanuts	**(S)**	Soya
(ML)	Milk / Lactose	**(N)**	Nuts
(SEL)	Celery	**(SEN)**	Mustard
(SES)	Sesame	**(LUP)**	Lupin
(B)	Molluscs	**(SUL)**	Sulphites

We always mark the allergens present directly in the food. As all food is produced in the same location, traces of e.g. gluten, nuts and shellfish may occur. If you have a serious allergy, please contact us before dining with us.