

#### Week 12

### **Monday**

Spicy chicken vindaloo
Mango chutney, raita and naan

Turmeric rice with onions and chickpeas

Melon, pineapple, cucumbers, spinach, red onions and almonds

Sandwich spread: Shellfish salad with paprika and apples

Pastrami with sour cream and onion

Veggie/Vegan: Vindaloo dhal with cauliflower, chickpeas and lentils

## Tuesday

Pork bangers with apple and thyme Pickled cucumbers, beets and gravy Mashed potatoes

Hispi, red cabbage, peppers, radishes, chives and feta Sandwich spread: Boiled eggs and prawns with mayonnaise

Sliced potatoes with mayonnaise and chives

Veggie/ Vegan: Phyllo rolls with grilled cabbage, edamame, thyme and apples

# Wednesday

Beef flank with peppers, onions and rosemary

Basil pesto with ricotta and hazelnuts

Creamy pasta with roasted tomatoes, mozzarella and grilled peppers Gem lettuce, Castelfranco, radicchio, arugula, artichokes and broccolini

Sandwich spread: Salmon salad with dill, apples and asparagus

Salami with sundried tomato compote

Veggie/Vegan: Panko crusted aubergine with peppers, onions, and rosemary

### **Thursday**

Oven baked "provencal" salmon with tomatoes, capers, olives and herbs Salsa verde

Potatoes in broth with leeks, scallions and spinach

Cauliflower with oranges, spinach and semi dried tomatoes

Sandwich spread: Liver pate with pickled beetroots

Roast beef with remoulade and crispy onions

Veggie/Vegan: Polenta with oyster mushrooms, tomatoes, capers and olives

Cake: Banana cake with coffee and coconut glazing

### **Friday**

Beef burger in pretzel bun

Chipotle ketchup, tarragon mayonnaise and cheddar

Potato wedges with rosemary

Lettuce, roasted tomatoes, mustard pickled onions and gherkins

Sandwich spread: Trout salad with radish Smoked pork filet with egg royale and chives

Veggie/ Vegan: Portobello mushroom burger with black beans and aubergine

Each day the lunch also includes:

Salad bar with 6 components (Monday - homemade dressings for the entire week)

3 kinds of cheese with pickled nuts/berries

Organic emmerys ryebread and long raised homemade bread

Allergen information is available on our website or by telephone enquiry

Kragerup & Ko ApS Telefon: 44666672 mad@kragerupogko.dk www.kragerupogko.dk