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Lunch Week 33 - 36

WEEK 33

Monday, 14.8

Tuna tataki, crispy rye croutons.

Pickled capers berries, nuts "crust", 2 lovely salads

Vegetarian / Vegan: Lens Terrine instead of Tuna

Tuesday, 15.15

Spicy poultry "frikadells", cold and hot potato edition salads.

Salsa romesco, raw cabbage salad, freshly baked bread

Vegetarian: Chickpeas instead of "frikadells"

Wednesday, 16.8

Thai soup with chicken, lime and ginger, lots of vegetables, rice noodles.

Sesame bread and chilli oil

Vegetarian: Spicy vegetable soup instead of chicken soup.

The sweet tooth: Flower "fool" with mint and crunch

Thursday, 17.8

Spaghetti Bolognese, Parmesan.

Heinz, salads, delicious bread

Vegetarian: Vegetarian spaghetti dish

Friday, 18.8

Asian inspired pork chop in spicy sauce, lots of vegetables and chutney. Spicy bread and chilli / garlic oil, loose rice

Vegetarian: Mushroom pie with tofu instead of the chop.



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WEEK 34

Monday, 21.8

Beef, pickled cucumbers, classic mashed potatoes.
Rudimentary salad, bread

Vegetarian: Bean cassoulet with root vegetables in tomato sauce

Tuesday, 22.8

Stuffed turkey breast with parsley and nuts.
Light coleslaw on cabbage and carrots in sour / sweet vinaigrettes
Baked potatoes with sea salt.
Hot tomato fricassee with shallots and brown sugar.
Freshly baked bread with sunflower- and pumpkin seeds

Vegetarian: Roast celery with soufflé instead of turkey

Wednesday d. 23.8

Stir fried Norwegian salmon - Thai style with dips, raw vegetables.
Crusty shrimp chips and basmati rice with anise and green onions.

Vegetarian / Vegan: Baked fennel and herbs - Thai style instead of salmon.

The cake: "Brunsviger" cake with blackberry

Thursday, 24.8

The big cold table with rudimentary and slightly warm bread

Vegetarian: Vegetarian flavours as a buffet.

Friday, 25.8

Pork roast with Arabic "rub" - spicy rice - strong tomato sauce.
Salad with orange / red onion / date salsa - sweet bread and dip

Vegetarian: New pasta dishes instead of pork.



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WEEK 35

Monday, 28.8

Stir fried pork - crispy herbs and noodles with goma dressing - teriyaki, melon salad and crispy bread

Vegetarian: noodle with silk tofu instead of pork.

Tuesday, 29.8

Lightly spiced beef "kebab", potato boats with thyme, mint yoghurt.

Marinated aubergines and red piments, crispy bread with chili

Vegetarian: Leek pie with gruyere instead of beef kebab.

Wednesday d. 30.8

1/1 fried big chicken with cinnamon and lemon, spicy broth.

Couscous with apple and parsley, red cabbage salad with nuts, spicy bread

Vegetarian: Baked herbs and chickpeas with cinnamon and lemon instead of chicken.

Thursday, 31.8

Deep pan pizza with assorted fill, salads, dips

Vegetarians: vegetarian editions.

Cake: Chocolate double chipped chocolate cookies with peanuts

Friday, 1.9

Tapas Catalanas y todos los españoles - and ditto for vegetarians.



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WEEK 36

Monday d. 4.9

Turkey in red curry and coconut with baked vegetables, basmati rice.
Melon salad with ginger and lemon, nut bread

Vegetarian: Vegetables curry.

Tuesday, 5.9

Fried pork with parsley sauce, homemade beetroot, parsley potatoes.
Cabbage salad and rudimentary bread

Vegetarian: Fried haloomi and parsley seeds instead of fried pork.

Wednesday 6.9

Potato parsley soup with thyme oil and garlic croutons.

The cake: coconut "tops" with citrus and chocolate

Thursday 7.9

The cod in Danish patty with curds and mint in light cream sauce.
Herbs and potatoes with thyme, crisp salads

Vegetarian / Vegan: Herbal patty instead of cod.

Friday d. 8.9

Caesar salad, grilled chicken breast.
Salads, croutons, parmesan

Vegetarian: Potato pie with eggs and emmental instead of chicken.