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T: 40 96 17 12

E: soren@gastro-co.dk

BREAKFAST WEEKS 19-26

WEEK 19

Monday 10.5

Wok dish with noodles, pork tenderloin and lots of vegetables flavoured with citrus, roasted sesame and light soy, plus melon salad, sourdough buns and chilli oil

Vegetarian: Vegetarian / vegan noodle dish with light soy, mushrooms

Tuesday 11.5

North African chicken with parsley and fresh coriander, chickpeas, couscous salad with peppers and tomatoes, mint dip and sesame bread

Vegetarian: North African cassoulet with warm lentil terrine, chickpeas, parsley and fresh coriander, couscous salad with peppers and tomatoes, mint dip and sesame bread

Wednesday 12.5

Gazpacho with toppings, garlic bread and rich wheat kernel salad

Vegetarian: Same

Cake: Banana-chocolate cake with lemon icing

Thursday 13.5

CLOSED Christ's Ascension

Friday 14.5

Foods with green touches of wholemeal bread

Vegetarian: Vegetarian cold cuts and green elements on wholemeal bread

as well as small chocolates



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Week 20

Monday 17.5

Tagliatelle al arrabiata with fried turkey and spring onions. Add salad with grilled vegetables in citrus and pepper, rosemary bread

Vegetarian: Stuffed Portobello with chickpeas and pecorino

Tuesday 18.5

Daal with various accessories as well as sweet and sour cabbage salad and naan bread

Vegetarian: same

Wednesday 19.5

Fried market fish with aioli, small, new potatoes and sweet and sour scallop salad and coarse ratatouille

The cake: Rhubarb cake with brown sugar and nuts

Thursday 20.5

Poached veal breast served with noodles, lots of vegetables. Light pickled cucumber "pickles" and cabbage salad kimchee style, with wheat bread with seeds

Vegetarian: Silk tofu instead of veal

Friday 21.5

Food pancakes with spicy Mexican-inspired filling, avocado dip, tomato salsa

Vegetarian: Vegetarian version of food pancakes



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Week 21

Monday 24.5

CLOSED 2nd Pentecost

Tuesday 25.5

Marinated pork cheeks "asian style" with noodles and fried vegetables teriyaki, sour-sweet salad with watermelon and mint

Vegetarian: Halloumi instead of pork jaws

Wednesday 26.5

Vegetable curry and spicy rice, roasted coconut and spicy oil

Vegetarian: Same

The cake: strawberry muffin with vanilla bean and lime

Thursday 27.5

Minced beef with summer garnish, baked potatoes with herb dip and rich green salad

Vegetarian: Mushroom flan instead of beef

The sweet: rhubarb trifle with almond sprinkles

Friday 28.5

Turkey turkeys with herbs and tarragon, fresh potatoes with yoghurt and coarse mustard, salad with chickpeas and wholemeal bread

Vegetarian: Bean dumplings instead of turkey



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Week 22

Monday 31.5

Spaghetti with roasted chicken and vegetables in citrus and basil, coarse salad with roasted peanuts, coarse bread

Vegetarian: baked roots instead of chicken

Tuesday 1.6

Turkey in red curry with allspice and onion, noodles and coriander, green sticks with dip

Vegetarian: Tofu instead of turkey

Wednesday 2.6

Classic fish balls with homemade *remo*, new potatoes and lightly stewed pointy cabbage

Vegetarian: Asparagus pie with Gruyere instead of fish cakes

Thursday 3.6

Fried chicken breast with 2 composed salads (1 cold and 1 warm) rosemary focaccia

Vegetarian: Stuffed aubergines with parmesan, 2 composed salads and rosemary focaccia

Friday 4.6

Veal cuvette fried with thyme, herbs in spicy tomato sauce, couscous with apricot and mint, rich green salad

Vegetarian: Squash pie with ricotta and parsley instead of veal cuvette



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WEEK 23

Monday 5.6

Pasta carbonara, tomato salad with shallots and mozzarella, olive focaccia and good olive oil

Vegetarian: Vegetarian pasta dish, same accompaniment

Tuesday 6.6

Turkey cuvette "Joe Biden rub", baked vegetables, mashed new potatoes, coleslaw with sesame marinade, durum bread

Vegetarian: Huevos rancheros, same accompaniment

Wednesday 7.6

Sushi rolls in nori seaweed, 3 toppings

Sweet: chocolate mousse with raw pickled strawberries with mint

Thursday 8.6

Crispy cod served with tomato fricassee, broccoli salad with citrus and pumpkin seeds new potatoes with parsley, thyme bread

Vegetarian: Vegetable tempura instead of cod

Friday 9.6

Chilli con carne, sour cream and red onion, plus coarse bread

Vegetarian: Vegetarian version - chilli sin carne



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Week 24

Monday 12.6

Tenderloin casserole with rice pilaf and pickled cucumbers, spit salad with nuts and lime, coarse bread

Vegetarian: Crispy pie with fresh leeks, potatoes and thyme

Tuesday 13.6

Turkey in green curry and coconut with green vegetables, loose rice and mint yogurt with tomato

Vegetarian: Vegetable curry instead of turkey

Wednesday 14.6

Baked white fish with smiling eggs, mustard mousseline, fresh potatoes. Green vegetables and wholemeal bread

Vegetarian: Mushroom flan with tarragon instead of baked white fish

Thursday 15.6

Warm noodle salad with green asparagus and chicken in soy and sesame, sweet chutney and cabbage salad

Vegetarian: Tofu instead of chicken

Cake: Almond cake with strawberries and orange

Friday 16.6

Pork neck comb with parsley and citrus, pasta with baked vegetables, cauliflower crudité with almonds and skyr

Vegetarian: Ratatouille in crispy filo with parsley and lemon zest instead of pork



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Week 25

Monday 19.6

Chicken with cucumber salad, fresh potatoes with butter and parsley, peas with pearl onions, rich green salad and sourdough bread

Vegetarian: Potato pie with fennel and dill instead of chicken

Tuesday 20.6

Lamb á la tagine with ginger, cumin and tomato, couscous with dates and lemon

Vegetarian: Bean cassoulet, otherwise the same

Wednesday 21.6

Minced beef with cold béarnaise, crispy new potatoes, summer greens and rich salad

Vegetarian: Chickpea steak instead of beef

Thursday 22.6

Fish'n chips with herbal sauce and bitter salads with fillings

Vegetarian: Crispy filo rolls with filling instead of fish

Cake: Chocolate brownie with peanuts

Friday 23.6

Sandwich with 4 kinds of filling - for everyone

Watermelon and ragusa



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Week 26

Monday 26.6

Lasagne with beef and tomato, with spinach salad with nut pesto and focaccia

Vegetarian: Vegetarian lasagne instead of beef

Tuesday 27.6

Summer pork chop served with fried pointy cabbage with lemon and green asparagus. Add romanesco sauce and small new potatoes and sourdough bread

Vegetarian: Stuffed bell peppers instead of chops

Wednesday 28.6

Warm potato soup with potato filling, chive sour cream and thyme bread

Vegetarian: Same

The sweet: rhubarb trifle with almond sprinkles

Thursday 29.6

Veal crépinette with summer garnish, new potatoes with herb dip and rich green salad

Vegetarian: Green asparagus vinaigrettes with parmesan instead of crayfish

The sweet: rhubarb trifle with almond sprinkles

Friday 30.6

Caesar salad with parmesan and garlic croutons and green asparagus

Melon and summer berries with yogurt and flower honey