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BREAKFAST WEEK 1 - 2022

WEEK 1

Monday 3.1

Wok dish - lots of vegetables, light-fried tenderloin of the happy pig, chutney and light soy-ginger dressing and sourdough bread

Vegetarian: Tofu in the green wok

Tuesday 4.1

Caesar salad with skin-fried chicken breast, parmesan dressing, composed salad

Vegetarian: Crispy chickpeas instead of chicken

Wednesday 5.1

Buffet Grande warm and green elements as well as the possibility of a rye bread meal

Thursday 6.1

Market fish in crispy coat, potato chunks with dip, rich green salad and lemon

Vegetarian: root vegetables in tempura instead of cod

The cake: Banana muffin with chocolate and lemon icing

Friday 7.1

Crispy turkey with root vegetables and horseradish sauce, parsley potatoes, pickled cucumbers and kale salad with baked pumpkin

Vegetarian: Salt-baked celery with green lentils



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WEEK 2

Monday 10.1

Pasta with veal filet and crispy herbs in citrus sauce, salad panzanella and focaccia

Vegetarian: Fried pearl barley with shallots and beans instead of veal thighs

Tuesday 11.1

Baked chicken with salsa romesco, leeks in warm tarragon vinaigrettes, rosemary focaccia

Vegetarian: Daal, raita and naan bread

Wednesday 12.1

Meatballs, danish "Boller i karry"-style with herbs and coconut, apple chutney, basmati rice with anise and apricot bread

Vegetarian: Herbal chickpea buns instead of meatballs

The cake: Parsonage cake with cinnamon and orange

Thursday 13.1

Albondigas-spiced beef buns in spicy tomato / pepper sauce, loose rice, rosemary bread

Vegetarian: fried parsnips and white beans instead of beef buns

Friday 14.1

Salad Niçoise deconstructed - Tuna, eggs, potatoes - and lots of greens, with olive bread

Vegetarian: Tofu instead of tuna



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WEEK 3

Monday 17.1

Pasta bolognese with chili / garlic oil, salad, roasted nuts and baked root vegetables

Vegetarian: Chunky tomato sauce instead of meat sauce

Tuesday 18.1

Pulled spicy duck in brioche, light coleslaw, BBQ, fritters and chilimayo

Vegetarian: Baked spicy butternut squash with fried onions instead of duck

Wednesday 19.1

Buffet Grande: Cold and warm interpretations with course stuff and green

Vegetarian: Green Editions....

Thursday 20.1

Turkey herbs with gremolata, fried potatoes, tomato / pepper / onion salad

Vegetarian: Herb parts on white beans instead of turkey

The cake: Chocolate cake with vanilla curd

Friday 21.1

3 x salmon: Tatar - baked – sashimi. To that: raw cabbage salad, noodle salad with soy / ginger dip, shrimp chips and sesame bread

Vegetarian: Fried chickpeas as a spread, and salad instead of salmon



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WEEK 4

Monday 24.1

Braised veal breast with root vegetables in mild horseradish sauce with parsley potatoes and pickled cucumbers

Vegetarian: Braised fennel and white beans instead of veal breast

Tuesday 25.1

Fish dishes with coarse remoulade, lemon, potato boats and salt with baked root vegetables

Vegetarian: Herbal parts instead of fish parts

Wednesday 26.1

Vegetarian potato-leek soup with warm potato garnish and whole meal bread

The cake: Pear pie with cinnamon cream

Thursday 27.1

Pork chop with baked herbs and warm sage butter with lemon and pasta pens

Vegetarian: Fried halloumi instead of chop

Friday 28.1

Club sandwich deconstructed: chicken, bacon etc...

Vegetarian: Sandwich deconstructed with artichoke-pecorino - bean spread - mushrooms