



gastronomi expresen

LUNCH WEEKS 27-34

Week 27

Monday 1.7

Porchetta roasted with thyme, served with tagliatelle pasta, spiced tomato sauce, chickpea salad, and composed salad

Vegetarian: Tagliatelle al arrabiata, green vegetables, and parmesan

Tuesday 2.7

Spiced roasted chicken with leeks and bell peppers, fresh coriander, served with basmati rice with sesame, light soy sauce, and chili oil

Vegetarian: Crispy filo rolls with potatoes, leeks, bell peppers, and fresh coriander

Wednesday 3.7

Devils' turkey, light coleslaw, new potatoes, yogurt dip, tomato bread, and lentil salad

Vegetarian: Stuffed portobello with white beans, herbs, and parmesan

Thursday 4.7

Green asparagus soup with peas and green asparagus, with mint

Vegetarian: Same

Cake: Raspberry "brunsviger" (legendary Grandma' cake from Fyen)

Friday 5.7

Wok with beef strips, vegetables, warm noodles, and spicy sauce, served with melon salad with mint, cabbage salad, and crispy bread

Vegetarian: Vegetarian wok with the same



gastronomi expressen

Week 28

Monday 8.7

Roasted chicken with a salad of new potatoes, coarse mustard, and tarragon, served with spinach salad with toasted seeds and courgettes, coarse bread, and olive oil

Vegetarian: Marinated roasted halloumi with the same garnish

Tuesday 9.7

Classic veal meatballs with homemade pickled cucumbers, new potatoes, lightly stewed pointed cabbage, hearty green salad, and coarse bread

Vegetarian: Herb patties with homemade pickled cucumbers, new potatoes, lightly stewed pointed cabbage, hearty green salad, and coarse bread

Wednesday 10.7

Salmon and trout, both cold and warm, pointed cabbage salad, and sourdough bread

Vegetarian: Large tarts with new leeks and feta

Thursday 11.7

Pepper roasted pork roast with new potatoes, yogurt, and radishes, pointed cabbage salad with apples and almonds, coarse bread

Vegetarian: Vegetable samosas with dip

Dessert: Strawberry mousse with caramelized almonds on top

Friday 12.7

Vegetable lasagna with tomato-feta salad and coarse bread, with chili-tomato oil

Vegetarian: Same



gastronomi expressen

Week 29

Monday 15.7

Local pork with crispy crackling, summer vegetables, cumin with red curry, lemongrass, basmati rice, coconut flakes, sultanas, spiced tomato-coconut sauce, and cardamom bread

Vegetarian: Daal with the same garnish

Tuesday 16.7

Pink roasted Danish veal, steamed summer cabbage with dill emulsion, new potatoes with coarse mustard and spring onions, composed salad, and thyme and olive bread

Vegetarian: Warm tart with summer vegetables and Gruyere

Wednesday 17.7

Gazpacho with garlic bread, tomato garnish

Vegetarian: Same

Cake: Raspberry muffin with icing and lemon balm

Thursday 18.7

Ceviche and tataki of tuna with prawn crackers, wasabi mayo, crudité, seaweed salad, and chili bread

Vegetarian: Crispy filo tart with spicy mushrooms and leeks, same sides

Friday 19.7

Buffet gigante – elegant – with warm dishes for everyone



gastronomi expressen

Week 30

Monday 22.7

Tagliatelle pasta with roasted bacon, cream sauce, baked tomatoes, composed salad with sourdough bread and olive oil

Vegetarian: Tagliatelle pasta with mushrooms and carrots, cream sauce, baked tomatoes, composed salad, sourdough bread, and olive oil

Tuesday 23.7

Whole roasted country chickens with tomatoes and sweet chili, new potatoes baked with summer onions and courgettes, green salad, and sourdough bread

Vegetarian: Bean cassoulet with tomatoes, same sides

Wednesday 24.7

Chinese spicy ramen with soy sauce, noodles, herbs, and duck meat

Vegetarian: Vegetarian version

Cake: Dream cake with strawberry-mint salad

Thursday 25.7

Play with salmon: cold and warm dishes

Vegetarian: Risotto with summer vegetables and a hint of truffle oil

Friday 26.7

Friday bolognese, green salad with oil/vinegar, tagliatelle pasta, freshly grated parmesan, Heinz, and delicious bread

Vegetarian: Vegetarian bolognese



gastronomi expressen

Week 31

Monday 29.7

Crispy roasted pork, asparagus fricassee, new Danish potatoes, crispy green salads, parsley vinaigrette, and sourdough bread

Vegetarian: Crispy rolls with goat cheese and sun-dried tomatoes

Tuesday 30.7

Ground beef patties with herb crème fraîche, new Danish potatoes with parsley and sea salt, composed salad, and freshly baked bread

Vegetarian: Lentil patties with herb crème fraîche, new Danish potatoes with parsley and sea salt, composed salad, and freshly baked bread

Wednesday 31.7

Braised lamb, couscous with lime and herbs, aubergine dip with vegetable sticks, and tomato salsa

Vegetarian: Vegetable "tagine" with the same sides

Dessert: Buttermilk dessert with strawberries and crumbles

Thursday 1.8

Buffet with coarse bread and warm ideas... for everyone

Friday 2.8

Vitello tonnato with a salad of new potatoes with tarragon, romaine salad with grilled bell peppers, hazelnut bread, tomato pesto

Vegetarian: Vegetable "carpaccio" with the same sides



gastronomi expressen

Week 32

Monday 5.8

Warm noodle salad with tiger prawns and stir-fried vegetables, sweet chutney, and cabbage salad, sourdough bread

Vegetarian: Warm noodle salad with tofu and stir-fried vegetables, sweet chutney, and cabbage salad, sourdough bread

Tuesday 6.8

Meatballs in green curry and coconut with green vegetables, loose rice, and mint yogurt with tomatoes, naan bread

Vegetarian: Vegetable curry with green vegetables, loose rice, and mint yogurt with tomatoes, naan bread

Wednesday 7.8

Crispy fried dark cod fillet with remoulade, lemon, new potato salad, fennel salad with mustard dressing, and sourdough bread

Vegetarian: Marinated roasted aubergines with remoulade, lemon, new potato salad, fennel salad with mustard dressing, and sourdough bread

Thursday 8.8

Tapas with various small dishes, classic versions

Vegetarian: Vegetarian tapas

Cake: Mazarin with vanilla cream and summer berries

Friday 9.8

US burger with bacon and cheese, various sides

Vegetarian: Vegetarian version



gastronomi expressen

Week 33

Monday 12.8

Turkey chunks, new potatoes with butter and parsley, peas with pearl onions, hearty green salad, and sourdough bread

Vegetarian: Potato tart with fennel and dill, new potatoes with butter and parsley, peas with pearl onions, hearty green salad, and sourdough bread

Tuesday 13.8

Chicken with ginger, cumin, and tomatoes, couscous with dates and lemon

Vegetarian: Bean cassoulet with ginger, cumin, couscous with dates, parsley, and lemon

Wednesday 14.8

Ground beef patties with whipped herb butter, new potatoes, summer vegetables, and hearty salad

Vegetarian: Chickpea patties with whipped herb butter, new potatoes, summer vegetables, and hearty salad

Dessert: Blackberry muffin with icing

Thursday 15.8

Salmon patties with vegetables, cold herb sauce, and bitter salads. French potato salad and lemons

Vegetarian: Crispy filo rolls with filling instead of fish

Cake: Chocolate brownie with peanuts

Friday 16.8

Roast pork sandwich with raw pickled red cabbage, cucumbers in sweet and sour vanilla brine

Vegetarian: Vegetarian sliders, salads



gastronomi expressen

Week 34

Monday 19.8

Pasta al arrabiata, garlic bread, baked herbs with parmesan

Vegetarian: Same

Tuesday 20.8

Country pork served with roasted pointed cabbage with lemon and almonds, Romanesco sauce, new small potatoes, and sourdough bread

Vegetarian: Lentil patties with new leeks in warm vinaigrette

Wednesday 21.8

Baked cod in a dish with vegetable fricassee, roasted potatoes, herb oil, and coarse bread

Vegetarian: White beans in a dish with vegetable fricassee, roasted potatoes, herb oil, and coarse bread

Thursday 22.8

Roasted chicken breast with roasted cauliflower, creamy potatoes, and cabbage salad

Vegetarian: Salt-baked celeriac instead of chicken

Dessert: Plum trifle

Friday 23.8

Large but light buffet with warm and coarse dishes. For everyone