



gastronomi expresen

LUNCH WEEKS 19-26

WEEK 19

Monday 6.5

Stir-fried with noodles, pork and plenty of vegetables flavored with citrus, roasted sesame and light soy, melon salad, sourdough bread and chilli oil.

Vegetarian: Tofu instead of tenderloin

Tuesday 7.5

Lovely buffet with cold and hot items and plenty of greens for everyone

Wednesday 8.5

Spicy tomato soup with toppings, garlic bread and wheat kernel salad

Vegetarian: Same

Cake: Cinnamon cake with coffee glaze

Thursday 9.5

Closed - Ascension

Friday 10.5

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

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



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Week 20

Monday 13.5

Tagliatelle al arrabiata with roasted turkey and spring onions. To this, salad with grilled vegetables in citrus and pepper, rosemary bread

Vegetarian: Stuffed portobello with chickpeas and pecorino

Tuesday 14.5

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

Vegetarian: same

Wednesday 15.5

Open sandwiches (put together yourself) with green elements on coarse bread

Vegetarian: Vegetarian cold cuts and green elements on coarse bread

The cake: Rhubarb cake with almonds and yoghurt

Thursday 16.5

Poached veal breast served with noodles, plenty of vegetables and spices. flash-pickled cucumbers and cabbage salad, plus wheat bread with kernels

Vegetarian: Ramen with tofu, mushrooms and rice noodles

Friday 17.5

Meatballs with new potato salad, coarse bread and home-pickled vegetables

Vegetarian: Vegetarian version



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Week 21

Monday 20.5

2. Pentecost - Closed

Tuesday 21.5

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

Vegetarian: Halloumi instead of pork jowls

Wednesday 22.5

Vegetable curry and spicy rice, toasted coconut and chili oil

Vegetarian: Same

The cake: Carrot cake with cream cheese and lime

Thursday 23.5

Ground beef with spring garnish, baked potatoes with herb dip and rich green salad

Vegetarian: Mushroom flan instead of ground beef

Friday 24.5

Turkey portions with herbs and tarragon, plus new potatoes with yogurt and coarse mustard, salad with chickpeas and coarse bread

Vegetarian: Beans instead of turkey



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Week 22

Monday 27.5

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

Vegetarian: same

Tuesday 28.5

Salmon fillets, red curry with pimento and onion, noodles and coriander, vegetable sticks with dip

Vegetarian: Dumplings with herbs instead of salmon fillets

Wednesday 29.5

Buffet with coarse, warm and green for everyone

The cake: Rum balls

Thursday 30.5

Fried chicken breast with 2 mixed salads (1 cold / 1 warm) rosemary focaccia

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

Friday 1.6

Roast pork sandwich with raw pickled red cabbage, mustard dressing in brioche

Vegetarian: Mushroom quesadilla with spicy tomato and herbs



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WEEK 23

Monday 3.6

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

Vegetarian: Vegetarian pasta dish, same side dishes

Tuesday 4.6

Turkey cuvette "devils rub", baked vegetables, "mashed" new potatoes, cabbage salad with sesame marinade, durum bread

Vegetarian: Huevos rancheros, same side dish

Wednesday 5.6

Roast pork with parsley sauce and pickled beetroot

Vegetarian: Asparagus pie with parsley sauce and pickled beetroot

Sweet: small chocolate mousse with raw pickled strawberries with mint

Thursday 6.6

Baked fish served with asparagus fricassee, broccoli salad with citrus and pumpkin seeds. New potatoes with parsley, thyme bread

Vegetarian: Vegetable tempura instead of cod

Friday 7.6

Chili con carne with food pancakes, yoghurt, red onion etc.

Vegetarian: Vegetarian version – sin carne



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Week 24

Monday 10.6

Fried chicken with edamame beans in fricassee with green asparagus, new potatoes

Vegetarian: Crispy filo pie with goat cheese and tomatoes, fricassee with edamame beans and green asparagus

Tuesday 11.6

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

Vegetarian: Vegetable curry instead of turkey

Wednesday 12.6

Fish fillets with remo, lemon and new potatoes as salad, fennel salad with mustard dressing and sourdough bread.

Vegetarian: marinated fried aubergines instead of fish fillets

Thursday 13.6

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

Vegetarian: Tofu instead of chicken

Cake: Cinnamon snails with rhubarb glaze

Friday 14.6

Roast country pig with parsley and citrus, pasta with baked vegetables, cauliflower scrudit  with almonds and skyr

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



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Week 25

Monday 17.6

Chicken with cucumber salad, new 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 18.6

The large cold table with warm dishes – light and elegant

Wednesday 19.6

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

Vegetarian: Chickpea steak instead of beef

Cake: Chocolate brownie with peanuts

Thursday 20.6

Fish'n chips with herb sauce and bitter salads with filling

Vegetarian: Crisp filo rolls with filling instead of fish

Friday 21.6

Vitello tonnato / crudité, watercress. Rye crunch. Watermelon and ragusa.
Haiku

Vegetarian: Vegetarian version with aubergine and romesco salsa



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Week 26

Monday 24.6

Pita with beef and vegetable filling and yogurt dressing

Vegetarian: Pita with Vegetarian filling instead of beef

Tuesday 25.6

Gourmet prepared country pig served with fried scallions with lemon and green asparagus. To this, romesco sauce and small, new potatoes and sourdough bread

Vegetarian: Stuffed bell peppers instead of the pig

Wednesday 26.6

Potato soup on new potatoes with potato filling, chive creme fraiche and sourdough bread

Vegetarian: Same

The sweet: strawberry trifle with almond sprinkles

Thursday 27.6

Veal steak with summer side dishes, new potatoes with herb dip and rich green salad

Vegetarian: Green asparagus (mild) vinaigrettes with parmesan instead of crepinette

Friday 28.6

Caesar salad with chicken, parmesan and garlic croutons and green asparagus.

Vegetarian: Caesar salad with crispy haloumi, parmesan and garlic croutons and green asparagus

Melon and summer berries with yogurt and floral honey