



RUNÖ
MÖTEN & EVENTS

MENU WEEK 20

MONDAY

Lunch

Beef served with gravy, pickled cucumber & onions
Vegeterian option

Dinner

Smoked salmon, horse radish & shrimps
Five spice duck, artichoke, pickled carrots & fermented garlic
Vanilla- & berry icecream, chocolatesauce, meringue

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### TUESDAY

#### Lunch

Brisket of beef & isterband, mustard & beetrots  
Sweet potatos & lentils "spice market", cous-cous & grilled vegetables

#### Dinner

Bruschetta, tomatos, cheese  
Cod served with smoked pork, mushrooms & mashed potatos  
Chocolate, berrys & cream

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WEDNESDAY

Lunch

Freerange chicken, roasted vegetables, wild garlic
Black lentils "bolognese", fresh herbs, pasta & cheese

Dinner

Caesarsalad, levainbread, bacon & Parmesan cheese
Grilled lamb "provençale", fried potatos, garlic butter & haricots vert
Tiramisu

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### THURSDAY

#### Lunch

Salmon with miso, ginger & lime, steamed rice  
Quorn with miso, ginger & lime, steamed rice

#### Dinner

Mozzarella caprese, basil & pumpkin  
Veal served with jerusalem artichoke, black pepper gravy, sweet & sour vegetables  
Chocolate fudge brownie, passioncurd, raspberry

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FRIDAY

Lunch

"Rapsgris", pork chops, truffles & cabbage
Black beans, truffles & cabbage

Dinner

Prosciutto, deep fried parsnip, Parmesan cheese & salad
Arctic char, seafood risotto, fried asparagus & lemon vinegrette
Creme brulé, watermelonsorbet, fruit