

GLOBETROTTER

Uge/Week 50

**Mandag, Tirsdag, Torsdag og Fredag
Monday, Tuesday, Thursday and Friday**

Sydindisk karry med saftig krydret kylling serveret med brune ris tilsmagt citron hertil kokos sambal, koriander og tomat chutney

South Indian curry with juicy spicy chicken served with brown rice flavored with lemon, coconut sambal, coriander and tomato chutney

Vegetar:

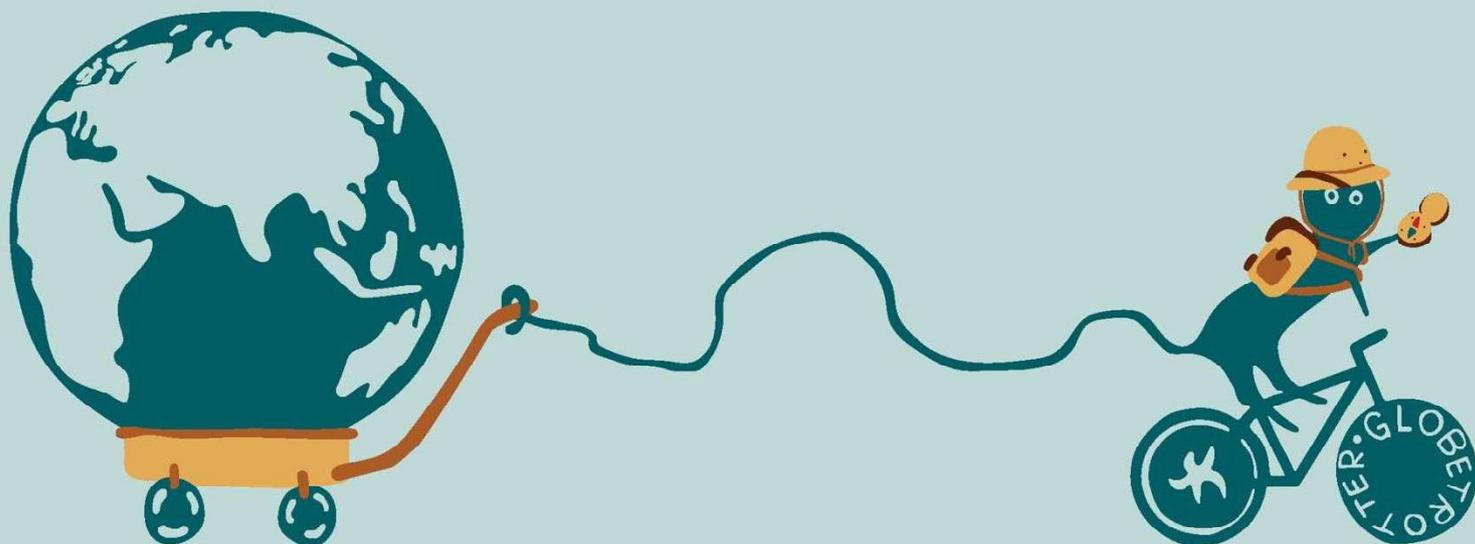
Sydindisk karry med blomkål-kikærter-kartofler serveret med brune ris tilsmagt citron hertil kokos sambal, koriander og tomat chutney

South Indian curry with cauliflower-chickpeas-potatoes served with brown rice flavored with lemon, coconut sambal, coriander and tomato chutney

Onsdag/Wednesday

Sydindisk karry med blomkål-kikærter-kartofler serveret med brune ris tilsmagt citron hertil kokos sambal, koriander og tomat chutney

South Indian curry with cauliflower-chickpeas-potatoes served with brown rice flavored with lemon, coconut sambal, coriander and tomato chutney



HOMEBOUND

Uge/week 50

Mandag/Tirsdag/Monday/Tuesday

Dagens fisk med grov knoldselleri mos, hertil sennepssauce, bagte rødbeder og lyn syltet fennikel crudite

Fish of the day with coarse celeriac mash, mustard sauce, baked beets and quick pickled fennel crudite

Onsdag/Wednesday

svampe a´la crème, serveret med fuldkorns pasta, bagte zucchini hertil syltede bøgehatte og grillet salatløg

mushrooms a´la crème, served with whole grained pasta, baked zucchini, pickled beech caps and grilled salad onions

Torsdag/Fredag/Thursday/Friday

Saftig kylling serveret med sprøde kartoffel både, sauce tartar, hertil coleslaw salat toppet med råsyltet tyttebær

Juicy chicken served with crispy potato wedges, tartar sauce, coleslaw salad topped with raw pickled cranberries

