



Christmas Lunch Menu

The price for the menu will be 165 kr. pr. menu including two drink tickets for ScrollBar, plus ½ bottle red wine per person. You are responsible for buying any additional drinks yourself.

The canteen offer two different menus for purchase: A Classic Christmas Menu and a vegetarian Christmas Menu. See the menus below. Scroll down for a Danish version

During the afternoon, the canteen will deliver cutlery to each department. The cold food will be delivered from 16:30 and the warm between 17:00-17:30. The canteen and a FM member will collect the dirty cutlery at 20:00.

Classic menu:

- 1 x herring with red onions and curry salad
- Eggs and prewns
- Fish fillet with remoulade & lemon
- Meatballs with red cabbage
- Warm liver paté with mushrooms and bacon
- Pork roast with red cabbage, potatoes and gravy
- 1 x brie with garnish
- Rice pudding dessert with cherry sauce
- Bread and butter

Pris: 165 kr.

Vegetarian menu:

- Nut paté with herb cream
- Sabbage salad with orange, nuts and cranberries
- Beetroot pie with goat cheese
- Vegetarin meatballs with pesto
- Celery steaks with herb cream
- Rice pudding dessert with cherry sauce
- Bread and butter

Pris: 165 kr.



Klassisk menu:

- 1 x sild m/rødløg & karrysalat
- Æg & rejer
- Fiskefilet m/remoulade & citron
- Frikadeller m/rødkål
- Lun leverpostej m/svampe & bacon
- Ribbensteg m/rødkål, kartofler & sovs
- 1 x brie m/tilbehør
- Ris a la mande m/kirsebærsovs
- Brød & smør

Pris: 165 kr.

Vegetar menu:

- Nøddepostej m/urtecreme
- Grønkålssalat m/appelsin, nødder & tranebær
- Rødbedetærte m/gedeost
- Vegetarfrikadeller m/pesto
- Selleribøffer m/urtecreme
- Ris a la mande m/ kirsebærssauce
- Brød & smør

Pris: 165 kr.