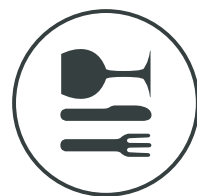


JESPER TORVEKØKKEN LUNCH MARKET HALL



BOWLS

- **Salt-baked celeriac** with fried miso cauliflower rice, pickled butternut squash, grated carrot and honey-roasted almonds (7,9,10,13). Served with pumpkin chutney with sultanas and apricots (13). **VE LF GF**
- **Vegetable patties** with spicy tabbouleh tossed with tomato, cucumber, red onion and parsley. Also artichoke, cress, pointed cabbage and spinach (1,2,10,13,15). Served with basil pesto (4,9,15). **V LF**
- **Salade Niçoise with tuna** and soft-boiled eggs, potatoes, green beans, olives and semi-dried tomatoes (2,3,13,15). Served with mustard and honey vinaigrette (11,13). **LF GF**
- **Salmon baked with lemon.** Served with pasta, avocado, sesame seeds, pickled red onions, spring onions, pointed cabbage and spinach (1,3,6,8,13). Served with satay dressing (4,15).
- **Teriyaki chicken** with wheat kernels tossed with herbs. Served with pointed cabbage, spinach, grated carrot, spring onion, chervil, chives and parsley (1,7,13,15). Served with chilli cream (2,6 lactose-free,13). **LF**
- **Pork gyros.** Served with Greek salad with feta cheese, tomato, red onion, cucumber, olives, oregano and tzatziki (6,13,15). **GF**
- **Italian ham** with pasta, salad, peas, corn, grated carrot, spring onion, chives and cress (1). Served with Thousand Island dressing (1,2,6,11,13,15).
- **Beef flank steak** in wasabi with pointed cabbage, spinach, pasta, grated carrot, peas, spring onions, parsley and cress (1,7,11,13,15). Served with goma dressing (1,2,4,7,8,13).

SYMBOL EXPLANATION

- V** Vegetarian
- VE** Vegan
- LF** Lactose free
- GF** Gluten-free
- GFB** Gluten-free bread option

ALLERGENS

- | | |
|------------------|----------------------|
| (1) Gluten | (10) Celery |
| (2) Eggs | (11) Mustard |
| (3) Fish | (12) Lupin |
| (4) Peanuts | (13) Sulphur dioxide |
| (5) Shellfish | (14) Molluscs |
| (6) Milk | (15) Garlic |
| (7) Soya | |
| (8) Sesame seeds | |
| (9) Nuts | |

SANDWICHES

- | | |
|---|---|
| ○ Baked aubergine with hummus , pickled fennel, pointed cabbage, spinach and sandwich garnish ((1),8,13,15). VE LF GFB | ○ Ham and cheese with mustard mayonnaise, balsamic-baked red onions and sandwich garnish ((1),2,6,11,13,15). GFB |
| ○ Salt-baked celeriac with Jerusalem artichoke purée, pickled mushrooms, pointed cabbage and spinach ((1),9,10,13). VE LF GFB | ○ Meatballs with remoulade, pickled cucumbers, pickled red cabbage, pointed cabbage, spinach and mustard mayonnaise ((1),2,6,11,13). GFB |
| ○ Tuna salad with herbs, pointed cabbage, spinach and sandwich garnish ((1),2,3,6,11,13). GFB | ○ Slow-roasted veal breast. Served with pumpkin chutney with sultanas and apricots, chilli mayonnaise and pickled onions ((1),2,13). LF GFB |
| ○ Chicken with mango salsa, sandwich garnish and curry dressing ((1),2,6,11,13,15). GFB | |
| ○ Chicken and bacon with mango salsa, sandwich garnish and curry dressing ((1),2,6,11,13,15). GFB | |
| ○ Vietnamese-marinated pork with pickled carrots, coriander, pointed cabbage and Asian dressing (1,3,7,8,13,15). LF | |

SANDWICH GARNISH CONSISTS OF
Artichoke, cornichons, semi-dried tomatoes, green peppers and parsley leaves.

BREAD TYPES

Choose from light, dark or gluten-free bread.

TWO
PIECES
OPEN

SANDWICHES

- **Baked pumpkin** with pumpkin purée, vegan feta, honey-roasted almonds and pickled butternut squash. **Salt-baked celeriac** with Jerusalem artichoke purée, roasted hazelnuts and pickled mushrooms ((1),7,9,10,13), **VE LF GFB**
- **Baked parsnip** with parsley mayonnaise, pickled mustard seeds, root vegetable chips, 'Vesterhavst' cheese, sprouts and cress. **Beetroot tartare** with truffle mayonnaise, crispy capers, pickled mushrooms and pea shoots ((1),2,6,7,11,13), **V GFB**
- **Salt-baked celeriac** with Jerusalem artichoke purée, roasted hazelnuts and pickled mushrooms. **Baked pumpkin** with pumpkin purée, feta, honey-roasted almonds and pickled butternut squash ((1),6,9,10,13), **V GFB**
- **Baked pumpkin** with pumpkin purée, feta, honey-roasted almonds and pickled butternut squash. **Roast beef** with remoulade, roasted onions, pickled cucumbers and horseradish (1,2,6,9,11,13),
- **Fish fillet** with remoulade, lemon and herbs. **Eggs and prawns** with lime mayonnaise, San Marzano tomatoes and herbs (1,2,5,11,13), **LF**
- **Duck breast** with orange mayonnaise, pickled red cabbage, sprouts and cress. **Eggs and prawns** with lime mayonnaise, San Marzano tomatoes and herbs ((1),2,3,11,13), **LF GFB**
- **Chicken salad with bacon**, pickled mushrooms and watercress. **Roast beef** with remoulade, roasted onions, pickled cucumbers and horseradish (1,2,6,11,13),
- **Meatballs** with remoulade, pickled cucumbers, pickled red cabbage and cress. **Duck breast** with orange mayonnaise, pickled red cabbage, sprouts and cress ((1),2,6,11,13), **GFB**
- **Roast pork** with pickled gherkins, pickled red cabbage and mustard mayonnaise. **Chicken salad with bacon**, pickled mushrooms and watercress ((1),2,6,11,13), **GFB**
- **Rolled sausage** with mustard sauce, red onion and mustard mayonnaise. **Meatballs** with pickled red cabbage, pickled cucumbers, remoulade and cress ((1),2,6,11,13), **GFB**

GLUTEN-FREE RYE BREAD

Option to choose gluten-free rye bread on selected open sandwich packages.

TAPAS

Served with today's selection of three types of charcuterie, two types of cheese and the kitchen's choice of accompaniments. Served with focaccia bread with olive oil and rosemary and homemade crispbread (1-15).

WARM

CHOOSE BETWEEN WARM PORTIONED DISHES
Favourite, Vegetarian, Vegan, Gluten/lactose-free and Halal.

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INCLUDED

Order from day to day
From just 1 person
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CAKE EVERY THURSDAY

All lunch packages follow
the normal price

JESPERS TORVEKØKKEN

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