



Gæstekok: Diego Muñoz, Peru

Diego Muñoz er verdenskendt for sine umiddelbare kulinariske talenter og sit kreative køkken. Muñoz har været med til at åbne hæderkronede restauranter i det meste af verden og hans evige respekt for traditioner, rene råvarer og den kultur, han befinder sig i, har været en smagfuld rød tråd.

Diego Muñoz er stolt af at repræsentere sit peruvianske ophav i alt han skaber og med inspiration fra sit hjemland samt de mange afkroge af verdens køkkener han har udforsket, leger han med normerne for firmafrokosten i hans bud på en noon-menu.

Varme retter

Squash, portobello og svampe i salsa anticuchera

Huancaina kartofler (7)

Tilbehør og grønt

Salat med kogt og stegt majs-korn, bagt sød kartoffel, endivesalat og bladbeder vendt med pancachili marinade og æble balsamico

Østershatte tiradito med syltede kinaradiser, bønnespirer, koriander og amarillo chili marinade, toppet med peanuts og koriander (8)

Tilbehør til brød

Spread af quinoa, ærter og ristede frø

Salat af peruviansk grillet peberfrugt (7)

Allergener: 1. gluten / 2. skaldyr / 3. æg / 7. laktose / 8. nødder

green noon

Thursday, december 2.



Guest chef: Diego Muñoz, Peru

Peruvian Diego Muñoz is known all over the world for his culinary talents and his creative approach to gastronomy. Muñoz has launched restaurants all over the world and he has always stayed true to respecting traditions, products and the culture he is currently in.

Muñoz is proudly representing his peruvian heritage mixed with inspiration from the many different kitchens of the world he has cooked in. We're excited to see Muñoz play with the norms of company lunch in his take on creating a menu for noon.

Hot dishes

Squash, portobello and mushrooms in salsa anticuchera

Papas a la Huancaína (7)

Sides and greens

Salad with boiled and fried corn, baked sweet potato, endive salad and beetroot flipped with pancachili marinade and apple balsamic

Oyster mushrooms with pickled Chinese radishes, bean sprouts, coriander and amarillo chili marinated, topped with peanuts and cilantro (8)

For the bread

Spread of quinoa, peas and roasted seeds

Salad of Peruvian grilled peppers (7)

Allergenes: 1. gluten / 2. shellfish / 3. eggs / 7. lactose / 8. nuts

noon

full noon

Torsdag 2. december



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Varme retter

Kylling i salsa anticuchera

Huancaina kartofler (7)

Tilbehør og grønt

Salat med kogt og stegt majs-korn, bagt sød kartoffel, endivesalat og bladbeder vendt med pancachili marinade og æble balsamico

Østershatte tiradito med syltede kinaradiser, bønnespirer, koriander og amarillo chili marinade, toppet med peanuts og koriander (8)

Tilbehør til brød

Spread af quinoa, ærter og ristede frø

Peruviansk kartoffel- og rejesalat (Causa de camarones) (7)

Allergener: 1. gluten / 2. skaldyr / 3. æg / 7. laktose / 8. nødder

noon

full noon

Thursday december 2.



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Hot dishes

Chicken in salsa anticuchera

Papas a la Huancaína (7)

Sides and greens

Salad with boiled and fried corn, baked sweet potato, endive salad and beetroot flipped with pancachili marinade and apple balsamic

Oyster mushrooms with pickled Chinese radishes, bean sprouts, coriander and amarillo chili marinated, topped with peanuts and cilantro (8)

For the bread

Spread of quinoa, peas and roasted seeds

Peruvian potato and shrimp salad (Causa de camarones) (7)

Allergenes: 1: gluten / 2: shellfish / 3: eggs / 7: lactose / 8: nuts

noon