



Brød & Co is an organic sourdough bakery and organic café.
Our dishes are primarily made with local organic ingredients.
We are artisans and we make our food from scratch.
This menu contains delicious vegetarian and non-vegetarian food.
If anybody with gluten allergy is present we can take care of that as well.

Breakfasts

Freshly baked bread rolls, Rye bread, cheese, a bit of sausage and jam.

Thursday 27.07

Lunch

Quiche with rich salad & mild dressing.,
3 kinds of quiche.

Dinner

Lasagne. (vegetarian & with meat).
Served with lentil salad and freshly baked sourdough bread.

Friday 28.07

Lunch

Rich tomato soup with chickpeas, crisp bacon sprinkle & crème fraiche
Served with greens of the season and freshly baked bread.

Dinner

Extravagant Pizza buffet, baked in a real stone oven.
A selection of unique pizzas. Served with salad buffet and freshly baked bread.

Saturday 29.07

Lunch

Danish traditional buffet table.
*A selection of local lunch sausages, homemade pâté and vegetarian delicacies.
A selection of suitable accompaniment, freshly baked rye bread and the sourdough bread of the day.*

Dinner

Sandwich (for the bus trip)
2 sandwiches each.
Beef top round marinated in herbs with parmesan, pesto, crispy salad & pickled red onion.
Vegetarian with lightly braised vegetables – hummus - Herb spread & pickle

Sunday 30.07

Lunch

Marinated salmon in curry sauce.
Sautéed summer greens – salad with noodles – bread crisps & real baguettes.

Dinner

Roast braised with rhubarb.
Potatoes roasted with butter – oriental inspired coleslaw, steamed summer greens with cold herb sauce & freshly baked bread.

We are in love with Vejle and local products.

Bon appetite



60-90% økologi