BISTROEN



Lunch

Lunch dishes

Bistro's Stjerneskud

Fried and steamed plaice fillet, hand-peeled shrimps, homemade tomato mayo and lemon on toasted bread......**kr. 218,-**

Bistro's Burger

*DVFA recommends that minced beef is served well-done.

Vegan Pasta

In creamy mushroom sauce with crispy vegetable falafels...... **kr. 198,-**

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Classic Caesar Salad

Pan-fried welfare chicken, crispy lettuce, garlic anchovy dressing, Grana and croutons......**kr. 168,-**

Organic French Fries

With homemade garlic mayo...... kr. 48,-

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Our fish and seafood are either MSC-certified or caught using gentle fishing methods in Danish waters. Our meat and chicken are locally sourced from Danish farms and are mostly organic and welfare-certified.

Lactose-free



Gluten-free

If you have any questions regarding allergens, please contact our restaurant staff.

Smorrebrod

Breaded fish fillet with sauce ravigote, capers, fennel crudité and lemon pearls......**kr. 98,-**

Roast beef with tarragon mayo, mizuna, crispy pommes pailles, horseradish, pickled mustard seeds and pickled onions.......**kr. 98,-**

Desserts

Mazarin cake

Mazarin cake with fruit chiffon, white chocolate ice cream and crunch......**kr. 118,-**

Cheese plate

3 selected Danish cheeses with pickled nuts and homemade crispbread**kr. 138,-**

Coffee Desserts

Cake of the day (ask your waiter)......kr. 48,-

The chocolatier's homemade filled chocolates, 2 pieces....... **kr. 38,-**

BISTROEN



Evening

Appetizers

Carpaccio

Beef tenderloin with truffle mayo, pickled mushrooms, crispy chips and Grana.....**kr. 118,-**

Tomato salad

Tomatoes with creamy burrata, olive oil, balsamic and basil.....**kr. 128,-**

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Main Courses

All main courses include salad bar, bread and choice of baked potato or French fries.

Carved sirloin - all you can eat

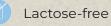
French peas, pommes pailles and homemade sauce bearnaise......kr. 278,-

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Bistroburger

*DVFA recommends that minced beef is served well-done.

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Bistro's Grill Plate

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Moules marinières

Danish blue mussels steamed in white wine with herbs and cream. Served with French fries and garlic mayo......**kr. 218,-**

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Vegan Pasta

In creamy mushroom sauce with crispy vegetable falafels......**kr. 198,-**

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Desserts

Tarte au citron

Tarte au citron with torched meringue, berries and vanilla cream......**kr. 118,-**

Mazarin cake

Mazarin cake with fruit chiffon, white chocolate ice cream and crunch......**kr. 118,-**

Cheese plate

3 selected Danish cheeses with pickled nuts and homemade crispbread**kr. 138,-**

Coffee Desserts

Cake of the day (ask your waiter)......kr. 48,-

The chocolatier's homemade filled chocolates, 2 pieces...... **kr. 38,-**

Gluten-free

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BISTROEN





Children's Menu

Main Courses

Kids' burger

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Build-your-own burger with a homemade bun, beef patty, lettuce, tomato, cucumber and fries.....**kr. 95,-**

Homemade bolognese

With fresh pasta and grated cheesekr. 95,-

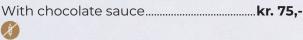
Fried panko-crusted fish fillet

With fries, lemon and remoulade......**kr. 95,-**

All adult main courses can be made in a childfriendly size for children under the age of 12 years for half price.

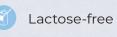
Desserts

Vanilla ice cream



Pancakes

With vanilla ice cream and fruitkr. 75,-





Gluten-free

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