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

(Normally served medium-rare*)
*DVFA recommends that minced beef is served well-done.

Vegan pasta

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

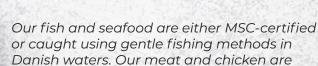


Classic Caesar Salad

Organic French Fries

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





mostly organic and welfare-certified.

locally sourced from Danish farms and are

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

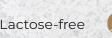
3 selected Danish cheeses with pickled nuts and homemade crispbreadkr. 138,-

Coffee Desserts

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

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





Gluten-free

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

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,-



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,-



Bistro's Burger

Danish cheese, pepper bacon, lettuce, onion, tomato and chipotle mayo. Served with Danish organic fries and garlic mayo. Choose between dry-aged beef, breaded welfare chicken or vegan steak.....kr. 198,-

(Normally served medium-rare*) *DVFA recommends that minced beef is served well-done.



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

Bistro's Grill Plate

Veal tenderloin, ribs and venison sausage served with seasonal vegetables and roasted oyster mushrooms grown in own coffee grounds. Choose between sauce bearnaise and gravy.....kr. 288,-



Moules marinières

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



Vegan pasta

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



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

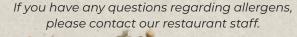
3 selected Danish cheeses with pickled nuts and homemade crispbreadkr. 138,-

Coffee Desserts

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

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





BISTROEN





Children's Menu

Main Courses

Kids' burger

Build-your-own burger with a homemade bun, beef patty, lettuce, tomato, cucumber and frieskr. 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

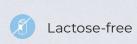
Vanilla ice cream

With chocolate sauce.....kr. 75,-



Pancakes

With vanilla ice cream and fruitkr. 75,-





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