

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

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.*

Vegan pasta

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



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,-**



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.

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,-**



Lactose-free



Gluten-free

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

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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.*



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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 mayo**kr. 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 crispbread**kr. 138,-**

Coffee Desserts

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

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



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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 remouladekr. 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 saucekr. 75,-



Pancakes

With vanilla ice cream and fruitkr. 75,-



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