



BISTROEN





Lunch

Lunch dishes

Bistro Stjerneskud



Fried and steamed plaice fillet, hand-peeled shrimps, red dressing and herbs on toasted breadkr. 218,-
 

Bistroburger



Danish cheese, pepper bacon, lettuce, onion, tomato, cucumber and aioli. Served with fries and garlic mayo. Choose between breaded welfare chicken or vegan steak.....kr. 198,-
Choose dry aged Danish beef*kr. 218,-
 

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

Caesar Salad

Grilled welfare chicken, lettuce, tomato, parmesan, croutons and dressing.....kr. 178,-
 

Quiche Lorraine

With dry-cured bacon and shallots. Served with a vinaigrette-dressed saladkr. 168,-
 

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.





Lactose







Gluten



*If you have any questions about allergens, please feel free to ask your waiter.
Gluten-free bread is available with all servings.*

Smørrebrød

White bread with cold-smoked salmon, egg royale, celeriac and horseradish  

Spiced herring with apple and onion compote, crème fraîche, egg and caper berries  



Roast beef with pickles, pommes pailles, pickled onion shells and garden herbs  

Beetroot hummus with sautéed and pickled mushrooms, root vegetable chips and herbs  



kr. 80,- each

Desserts

Tricolore Ice Cream


With mazain and apple.....kr. 128,-
 

Cheese Plate

3 Danish cheeses with our nut mix, seasonal berry compote and crackerskr. 138,-
 

Coffee Desserts

Cake of the day from our own bakery

(ask your waiter).....kr. 48,-
 

BISTROEN



Evening

Appetizers

Pumpkin Soup

With pickled and roasted pumpkin. Served with capers, ham and green oil.....**kr. 108,-**



Cured Salmon

With dill mayo, berries, lemon pearls and smoked cheese from Funen.....**kr. 118,-**



Main Courses

All main courses include mixed salads and bread. Choose between a baked potato or French fries with the sirloin. Other dishes are served with the potato of the day.

Carved Sirloin - all you can eat

Served with peas and pearl onions, pommes pailles and sauce bearnaise.....**kr. 318,-**



Bistroburger

Danish cheese, pepper bacon, lettuce, onion, tomato, cucumber and aioli. Served with fries and garlic mayo. Choose between breaded chicken or vegan steak..... **kr. 208,-**
Choose dry aged Danish beef*..... **kr. 228,-**



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



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Roasted Chicken Breast

With chicken croquette, seasonal cabbage and carrots, suprême sauce and herb potatoes**kr. 278,-**



Fish of the day

With seasonal crisp vegetables, beurre blanc sauce and white potatoes.....**kr. 278,-**



Jerusalem Artichokes (Vegetarian)

Roasted and fried Jerusalem artichokes with sautéed oyster mushrooms and pickled beech mushrooms. Served with beurre blanc sauce**kr. 218,-**



Desserts

Fried Brunsviger

In browned butter with tart apple compote and cardamom ice cream.....**kr. 128,-**



Danish Apple Cake

Apple compote with fresh apple cubes, apple cake crumbs with mazarin crumble, white chocolate cream and broken gel on blackberries.....**kr. 128,-**



Tricolore Ice Cream

With mazarin and apple.....**kr. 128,-**



Coffee Desserts

Today's Cake from Our Bakery

(ask your waiter)..... **kr. 48,-**

Filled Chocolates

Two handmade filled chocolates **kr. 38,-**



Lactose



Gluten

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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 fries**kr. 95,-**



Homemade Bolognese

With pasta and grated cheese**kr. 95,-**



Fried 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,-**



Tricolore Ice Cream

With mazarin and apple.....**kr. 75,-**



Lactose



Gluten

If you have any questions regarding allergens, please contact your waiter.

