

BISTROEN



Oktober-december 2023

Lunch

Lunch Dishes

Stjernesked

Fried and steamed plaice fillet, cold smoked salmon, hand-peeled shrimps, asparagus, lemon and homemade mayo **kr. 208,-**



Bistro burger

With danish dry-aged beef in a homemade brioche bun, ramson mayo, onions in balsamic glaze, cheese, dry salted gourmet bacon, pickled red onions and salad. Served with fries and homemade bearnaise mayo **kr. 198,-**



(Normally served medium rare)
Also available with a vegetarian beef)*

Chicken salad

BBQ-cooked breast from Danish welfare chicken, dry-cured gourmet bacon, crispy lettuce, lemon mayo, and crunch **kr. 198,-**

Organic french fries

Served with homemade mayo **kr. 48,-**

**The Danish Veterinary and Food Administration recommends that minced beef is served well-done.*

Smorrebrod

Smoked herring, scrambled eggs with herbs, pickled red onions, the baker's freshly baked rye bread, and organic butter **kr. 98,-**



Roast beef made from Danish welfare cattle, homemade remoulade, gherkin, fresh horseradish, and crispy fried onion rings. **kr. 98,-**



Desserts

Blackcurrant mousse on chocolate cake

White chocolate ice cream, berry coulis, and compote made from autumn berries **kr. 108,-**



Cheese plate

3 selected Danish cheeses served with olives and our own baker's homemade flatbread **kr. 141,-**



Coffee Desserts

Today's cake (ask your waiter) **kr. 41,-**

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



Lactose



Gluten

*For information on the content of allergenic ingredients in our dishes,
please contact the restaurant staff.*

BISTROEN



Evening

Appetizers

Smoked halibut tartare

Smoked halibut, apple, celery, chives, sour cream, crispy greens, herbal oil and rye bread chips.....kr. 138,-



Creamy soup of Jerusalem artichokes

served with crispy Nyborg Strand ham and fresh chervil.....kr. 128,-



Main Courses

Salad bar, bread from our own bakery and baked potato or French fries are included in all main courses.

Carved sirloin all you can eat

Served with pommes paille and homemade bearnaise sauce.....kr. 281,-



Bistro burger

With danish dry-aged beef in a homemade brioche bun, ramson mayo, onions in balsamic glaze, cheese, dry salted gourmet bacon, pickled red onions and salad. Served with fries and homemade bearnaise mayo kr. 198,-



(Normally served medium rare)
Also available with a vegetarian beef)*

**The Danish Veterinary and Food Administration recommends that minced beef is served well-done.*

The bistro's grill platter

Grilled sausage with ramsom, slow-roasted pork fillet in a spicy rub, grilled veal tenderloin, pointed cabbage with West Coast cheese, lemon, and truffle oil, and balsamic glaze.....kr. 258,-



Lemon-baked salmon fillet

Steamed spring onions, pickled and roasted beets, burned lemon and dill cream.....kr. 218,-



Vegan Main Course (see the board)

Desserts

Blackcurrant mousse on chocolate cake

White chocolate ice cream, berry coulis and compote made from autumn berries.....kr. 108,-



Cheese plate

3 selected Danish cheeses served with olives and our own baker's homemade flatbreadkr. 141,-



Coffee Desserts

Today's cake (ask your waiter).....kr. 41,-

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 fillet of fish

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



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

Desserts

Vanilla ice cream

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



Pancakes

With vanilla ice cream and fruitkr. 75,-



Lactose



Gluten

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