



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 grass-fed 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.





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



Blondie

White chocolate mousse with cointreau, seasonal berry compote and sorbet...kr. 118,-
 

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,-
 



Lactose



Gluten

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

BISTROEN



Evening

Appetizers

Carpaccio

With pickled mushrooms, arugula in truffle oil, truffle mayo and crispy cheese.....**kr. 108,-**



Tomatoes with Burrata

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



Main Courses

All main courses include salad bar 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 French peas, pommes pailles, and homemade sauce bearnaise **kr. 288,-**



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 grass-fed Danish beef***kr. 218,-**



**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.

Pork Chop on the Bone

With grilled broccolini, parsnip, kale, mushy peas and beer sauce..... **kr. 268,-**



Fish of the day

With Jerusalem artichoke purée, a variety of cabbage and crab bisque **kr. 268,-**



Roasted Cauliflower (vegan)

With tempeh, glazed spring onions, Danish miso and raw kohlrabi crudité. **kr. 208,-**

Desserts

Crème Brûlée

With seasonal berries..... **kr. 108,-**



Blondie

White chocolate mousse with cointreau, seasonal berry compote and sorbet.....**kr. 118,-**



Cheese Plate

3 Danish cheeses with our nut mix, seasonal berry compote and crackers.....**kr. 138,-**



Coffee Desserts

Cake of the day from our own bakery

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



Petit Fours

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



Lactose



Gluten

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



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 pasta and grated cheesekr. 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,-



Pancakes

With vanilla ice cream and fruitkr. 75,-



Lactose



Gluten

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

