

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, ketchup 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)*

Lamb Meatballs

With beetroot salad, potato salad in mustard vinaigrette and seasonal greens.....kr. 188,-



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

Roast beef with pickles and fried onions 🌾

Egg and hand-peeled shrimps with egg cream and herbs on grilled white bread 🌾

Danish butter-fried plaice with remoulade, cucumber and fennel in a sunny dressing 🌾

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

kr. 80,- each

Desserts

Blondie

White chocolate mousse with cointreau, rhubarb compote and rhubarb 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,-



BISTROEN



Evening

Appetizers

Pan-Fried Oyster Mushrooms

Homegrown, almond cream made from white beans and a vegetable glaze.....**kr. 98,-**

Poached White Asparagus

With Skagerrak shrimps, asparagus mayo, herb veil, lemon pearls and herbs.....**kr. 128,-**

Danish Charcuterie Board

With ham, bresaola, coppa, cold-smoked pork tenderloin, bread, pesto and tomato....**kr. 138,-**

Main Courses

All main courses include salad bar, bread and choice of baked potato or french fries.

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, ketchup 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)*

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Vension Loin Fillet

With green asparagus, celeriac purée, assorted beets and potatoes **kr. 268,-**

Fish of the day

With spinach, white asparagus, cauliflower, browned butter with capers and hazelnuts. Potatoes served separately **kr. 268,-**

Roasted Cauliflower (vegan)

With tempeh, glazed spring onions, Danish miso and raw kohlrabi crudité. **kr. 198,-**

Desserts

Rhubarb

Chilled rhubarb soup with almond cake and vanilla ice cream **kr. 118,-**

Blondie

White chocolate mousse with cointreau, rhubarb compote and rhubarb 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,-**



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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 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

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