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



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

Vegan beet bourguignon

Beetroots, mushrooms, pearl onions and lentils in red wine sauce with bread... kr. 198,-

Classic caesar salad

Grilled welfare chicken, crisp lettuce, garlicanchovy dressing, Grana Padano, croutons and freshly baked bread.....**kr. 168,-**



Organic french fries

With homemade garlic mayo.....kr. 48,-





Minced beef pan fried on toast served with capers, beets, horseradish, pickles, onions and raw egg yolk*......kr. 218,-*Available with pasteurized egg yolk



Classic French onion soup

With cheese crouton.....kr. 118,-



Desserts

Crème Brûlée

With port wine-baked plums.....kr. 98,-



Cheese plate

3 Danish cheeses with pickled nuts and homemade crispbread......kr. 138,-



Coffee Desserts

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



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





Lactose



Gluten

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

BISTROEN





Evening

Appetizers

Classic French onion soup

With cheese crouton.....kr. 118,-



Cold-smoked organic trout from Vejle Ådal

Cold-smoked organic trout with smoked cheese cream, cucumber and herbs served with bread......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. 288,-



Bistro's burger

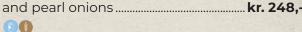
Danish cheese, pepper bacon, lettuce, onion, tomato and chipotle mayo. Served with Danish organic fries and garlic mayo. Choose between dry-aged beef*, breaded welfare chicken or vegan steak..kr. 198,-



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



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.



Cog au Riesling

Catch of the day
Fish from today's catch served with spinach
and mussel blanquette sauce.....kr. 258,-

Braised welfare chicken from Rokkedahl

in white wine sauce with mushrooms



Vegan beet bourguignon

Beetroots, mushrooms, pearl onions and lentils in red wine sauce with bread... kr. 198,-

Desserts

Crème Brûlée

With port wine-baked plums......kr. 98,-



Gateau Marcel

Classic chocolate cake with berry compote and vanilla ice cream......kr. 118,-



Cheese plate

3 Danish cheeses with pickled nuts and homemade crispbread......**kr. 138,-**



Coffee Desserts

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









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BISTROEN





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 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.

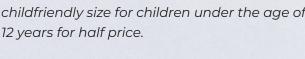
Desserts

Vanilla ice cream

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

Pancakes

With vanilla ice cream and fruitkr. 75.-





Lactose



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