

BISTROEN



Lunch

Lunch dishes

Bistro's stjernesnud

Fried and steamed plaice fillet, hand-peeled shrimps, homemade tomato mayo and lemon on toasted bread.....**kr. 218,-**



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)*

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, garlic-anchovy dressing, Grana Padano, croutons and freshly baked bread.....**kr. 168,-**



Organic french fries

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

Pariserbøf

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,-**



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 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)*



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Coq au Riesling

Braised welfare chicken from Rokkedahl in white wine sauce with mushrooms and pearl onionskr. 248,-



Catch of the day

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



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 creamkr. 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,-



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 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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