BISTROEN



Lunch

Lunch dishes

Bistro Stjerneskud

Fried and steamed plaice fillet, hand-peeled shrimps, red dressing and herbs on toasted bread**kr. 218,-**

Bistroburger

*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 salad **kr. 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

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

Gluten

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,-**

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

BISTROEN





Appetizers

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

*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.

Vension Loin Fillet from Holckenhavr

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

Fish of the day

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

Roasted Cauliflower (vegan)

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

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 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



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

BISTROEN





Children's Menu

Main Courses

Kids' Burger

Build-your-own burger with a homemade bun, beef patty, lettuce, tomato, cucumber and fries......**kr. 95,-**

Homemade Bolognese

With pasta and grated cheese**kr. 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,-
0		

Pancakes

With vanilla ice cream and fruit**kr. 75,-**





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