

BISTRO CENTRAL

Snacks

Østers & kumquats	35	<i>Oysters & kumquats</i>
tilkøb af et glas bobler	50	<i>optional a glass of bubbles</i>
Kammusling & urtesmør	45	<i>Scallops & herb butter</i>
Calamari fritti	75	<i>Calamari fritti</i>
aioli		<i>aioli</i>
Jomfruhummer i tempura	75	<i>Langoustine in tempura</i>
& grillet citronmayo		<i>& grilled lemon mayo</i>
Grillede padróns & parmesan	65	<i>Grilled padróns & parmesan</i>
San Daniele skinke	70	<i>San Daniele ham</i>
ristede hasselnødder & olivenolie		<i>roasted hazelnuts & olive oil</i>
Kroketter	50	<i>Croquettes</i>
af slethvar med urtecrème		<i>of brill with herb cream</i>
Charcuterie	130	<i>Charcuterie</i>
sylt & sennepscreme		<i>pickled & mustard cream</i>

Frokost – Lunch

12.00–16.00

Bistro Steak Sandwich	145	<i>Bistro Steak Sandwich</i>
okse, karamelliserede løg, pickles & béarnaise		<i>beef, caramelized onion, pickles & béarnaise</i>
Cæsarsalat		<i>Caesar salad</i>
kylling, grøn salat, sprøde kerner,		<i>chicken, green salad, crisp seeds,</i>
persille & croutoner	145	<i>parsley & croutons</i>
Tunsalat		<i>Tuna salad</i>
avocado, korianderskud, sort sesam,		<i>avocado, coriander shoots, black sesame,</i>
grøn spidskål, chili/soja vinaigrette	145	<i>green pointed cabbage, soy/lime vinaigrette</i>
& forårsøg		<i>& spring onions</i>
Tomatsalat		<i>Tomato salad</i>
burrata, rucola,		<i>burrata, rocket,</i>
piment & urtevinaigrette	145	<i>piment & herb vinaigrette</i>

Menu Central

Skal bestilles af hele bordet		<i>Must be ordered by the entire table</i>
5 serveringer, pr. person	345	<i>5 servings, per person</i>
Tilkøb af vinmenu & mineralvand	295	<i>Optional wine menu & mineral water</i>
Østers & kumquats		<i>Oysters & kumquats</i>
Kammusling & urtesmør		<i>Scallops & herb butter</i>
Rørt oksetatar		<i>Stirred tartare of beef</i>
pinjekerner, tomater & urter		<i>pine nuts, tomatoes & herbs</i>
Stegt slethvar		<i>Fried brill</i>
spæde grøntsager, pommes purée & hummerbisque		<i>baby vegetables, pommes purée & lobster bisque</i>
Sommertroffel & hasselnøddeis		<i>Summer truffle & hazelnut ice cream</i>

Retter – Courses

Burrata mynte, friske hasselnødder, olivenolie & grillet brød	95	Burrata <i>mint, fresh hazelnuts, olive oil & grilled bread</i>
Rørt oksetatar pinjekerner, tomater & urter	95	Stirred tartare of beef <i>pine nuts, tomatoes & herbs</i>
Ceviche af torsk lime, shiso, piment d'espelette & chili	85	Ceviche of cod <i>lime, shiso, piment d'espelette & chili</i>
Tatar af gulfinnet tun avocado, sesam, soja, lime & korianderskud	95	Tartare of yellowfin tuna <i>avocado, sesame, soy, lime & coriander shoots</i>
Bikini toast Serrano skinke, mozarella & trøffel	85	Bikini toast <i>Serrano ham, mozarella & truffle</i>
Rib-eye fritter & béarnaise tilkøb af trøffel	225 50	Rib-eye <i>fries & béarnaise optional truffle</i>
Cacio e Pepe pasta, parmesan, pecorino & peber tilkøb af trøffel	125 50	Cacio e Pepe <i>pasta, parmesan, pecorino & pepper optional truffle</i>
Stegt slethvar spæde grøntsager, pommes purée & hummerbisque	160	Fried brill <i>baby vegetables, pommes purée & lobster bisque</i>
Moules Frites danske limfjordsmuslinger, hvidvin, fløde, grønt & urter	145	Moules Frites <i>Danish Limfjords-mussels, white wine, cream, greens & herbs</i>

Sides

Pommes frites med mayo	50	Pommes frites with mayo
Grøn salat	45	Green salad



Dessert

Sommertrøffel & hasselnøddeis	95	<i>Summer truffle & hazelnut ice cream</i>
Citronsorbet & vodka		<i>Lemon sorbet & vodka</i>
	65	
Tarte Tatin & nougatkrokantis		<i>Tarte Tatin & nougat crunchy ice cream</i>
	85	

Sødt og hedt – Sweet and fortified

2015 Sauternes Barsac Chateau Grillon 85

2007 Colheita Port Santa Eufemia 80

Coffee – Tea

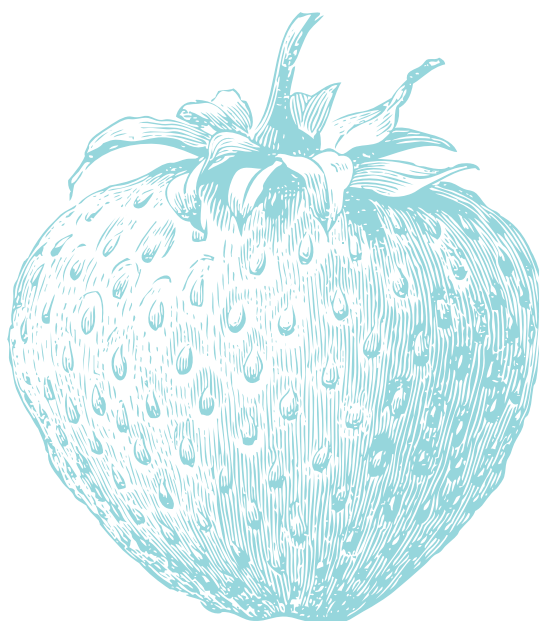
Espresso - 20
Macchiato - 25
Cortado - 30
Cappuccino - 35
Café au lait - 35
Caffè latte - 40
Americano - 30
Iced coffee - 40
Tea - 40
Hot chocolate & whipped cream - 50

... Coffee

French coffee - cognac & cream - 85

Italian coffee - amaretto & cream - 85

Irish coffee - whisky & cream - 85



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