

ALL DAY MENU



BISTRO CENTRAL

Ny Østergade 14 · 1103 København K
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Snacks

Mandler eller oliven	45	Almonds or olives
Friterede violette kartofler med eddikepulver	50	Fried violet potatoes with vinegar powder
Hummus med chili, olivenolie & havsalt	65	Hummus with chilli, olive oil & sea salt
Bikini toast med trøffel, skinke, mozzarella & svampe	95	Bikini toast with truffle, ham, mozzarella & mushrooms
Friterede kalvebrisler med Dijonnaise & grillet citron	95	Fried veal sweetbreads with Dijonnaise & grilled lemon
Sardiner i olivenolie med surdejsbrød, aioli & grillet citron	120	Sardines in olive oil with sourdough bread, aioli & grilled lemon
Dansk økologisk stracciatella fra La Treccia med endive, citron & ristet pistacie	125	Danish organic stracciatella from La Treccia with endive, lemon & roasted pistachio
Charcuterie ost, pølse, skinke, tapenade & surdejsbrød	185	Charcuterie cheese, sausage, ham, tapenade & sourdough bread
Tilkøb af surdejsbrød med pisket cream cheese	30	Add sourdough bread with whipped cream cheese

Menu Central

Family style – 7 serveringer til deling Skal bestilles af hele selskabet pr. person	425	Family style – 7 servings for sharing To be ordered by the entire table per person
Gravad laks med sennepssauce, rødbede & rugcrumble		Gravad lax with mustard sauce, beetroot & rye crumble
Skaldyrsbisque med rimmet kammusling & citron gel		Shellfish bisque With salt and sugar cured scallop & lemon gel
Hummus med chili, olivenolie & havsalt		Hummus with chilli, olive oil & sea salt
Rørt oksetatar syltet rødbede, sennepskorn, rugcrumble & estragonmayonnaise		Stirred beef tartare pickled beetroot, rye crumble, mustard seeds & tarragon mayonnaise
Dansk økologisk stracciatella fra La Treccia med endive, citron & ristet pistacie		Danish organic stracciatella fra La Treccia with endive, lemon & roasted pistachio
Stegt andebryst pommes purée, ristet grønkål, tranebær & andesauce		Pan-fried duck breast pommes purée, roasted curly kale, cranberries & duck sauce
Sundae med vaniljeis, mandler & kirsebær		Sundae with vanilla ice cream, almonds & cherries

Wine menu

3 glas vin & filtreret vand pr. person	295	3 glasses & filtered water per person
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À la carte

Grillet blomkål hasselnødder, brunet smør & estragon	125	Grilled cauliflower hazelnuts, browned butter & tarragon
Skaldyrsbisque med rimmet kammusling & citron gel	185	Shellfish bisque with salt and sugar cured scallop & lemon gel
Gravad laks med sennepssauce, rødbede & rugcrumble	155	Gravad lax with mustard sauce, beetroot & rye crumble
Rørt oksetatar syltet rødbede, sennepskorn, rugcrumble & estragonmayonnaise	135	Stirred beef tartare pickled beetroot, rye crumble, mustard seeds & tarragon mayonnaise
Cæsar salat hjertesalat, parmesan, croûtoner & kyllingebryst	165	Caesar salad romaine lettuce, parmesan, croûtons & chicken breast
Chèvre Chaud gratineret gedeost, bitter salat, abrikos kompot, balsamico glaze & valnødder	165	Chèvre Chaud goat cheese au gratin, bitter salat, apricot compote, balsamico glaze & walnuts
Trøffel risotto syltede bøgehatte, mascarpone & parmesan <i>Tilvalg sort efterårstrøffel</i>	175 65	Truffle risotto pickled brown beech mushrooms, mascarpone & parmesan <i>Add black autumn truffle</i>
Moules marinières hvidvinsdampede blåmuslinger fra Vildsund, smør, fløde, porre, hvidløg & urter	155	Moules marinières steamed mussels from Vildsund in white wine, butter, cream, leek, garlic & herbs
Bistroens burger Beyond Meat, cheddar, ketchup, sennep, løg, pickles & fritter	175	Bistro burger Beyond Meat, cheddar, ketchup, mustard, onions, pickles & fries
Stegt kulmule fra Nordsøen sprød grønkål, tyttebær & muslingesauce	295	Fried hake from Nordsøen fried curly kale, lingonberries & mussel sauce
Stegt andebryst pommes purée, ristet grønkål, tranebær & andesauce	295	Pan-fried duck breast pommes purée, roasted curly kale, cranberries & duck sauce
Steak frites trancheret dansk oksebavette, serveret med pebersauce & fritter	325	Steak frites trunched Danish beef bavette served with pepper sauce & fries

Sides

Pommes frites med rosmarinsalt & mayonnaise	60	French fries with rosemary salt & mayonnaise
Pommes purée med parmesan	50	Pommes purée with parmesan
Rødkålsalat med appelsin, tranebær & valnødder	50	Red cabbage salad with orange, cranberries & walnuts

Dessert

Sundae med vaniljeis, mandler & kirsebær	85	Sundae with vanilla ice cream, almonds & cherries
Æbletrifli med æblekompot, vaniljecreme & sprødt	95	Apple trifle with apple compote, vanilla cream & crunch
3 slags ost fra Arla Unika sprødt & sødt	95	3 pieces of cheese from Arla Unika crisp & sweet

have a nice day!!!

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