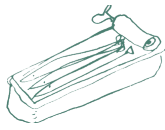


BISTRO CENTRAL

Restaurant & Bar



SNACKS

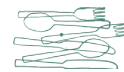
Marinated green olives	50,-
Smokey salted almonds	50,-
Gillardeau oysters mignonette, lemon & tabasco 3 - 6 pcs.	95 / 175,-
10g Baerii caviar blinis, crème fraîche & chives	245,-
Shrimps in the shell safran aioli, dill & lemon	125,-
Calamari Fritti parsley, piment d' Espelette, mayonnaise & lemon	135,-
Sardines in olive oil mayonnaise, lemon & bread	130,-
Boquerones marinated anchovies, lemon, black pepper & bread	120,-
Stracciatella grilled bread & olive oil	95,-
Bikini toast mozzarella, ham & truffle	95,-
Charcuterie cured meats, classic pickles & bread	185,-

SMORREBROD

Potatoes & lovage pesto smoked cream cheese & pickled red onions	135,-
Chicken salad pickled beech mushrooms, watercress & bacon	145,-
Fried fish fillet lemon, dill mayonnaise & shrimps	155,-

SALADS

Caesar salad romaine lettuce, parmesan, croûtons & chicken breast	165,-
Chèvre Chaud gratinated goat cheese, hazelnuts, balsamic & summer berries	165,-
Salade Nicoise seared tuna, potato, tomato, black olives, haricot verts & eggs	175,-



LUNCH COURSES

Tomato gazpacho bell pepper & grilled bread	135,-
Burrata tomatoes, basil & grilled bread	130,-
Tagliatelle tomatoes, basil, garlic, parmesan & stracciatella	165,-
Vitello Tonnato rocket, capers, shallots & parsley	155,-
Steak tartare capers, shallots, dijon, tarragon & potato crisps	145,-
Moules frites steamed mussels & saffron aioli	185,-
Bistro burger Beyond Meat, salad, cheddar, ketchup, mustard, onions, pickles & fries	175,-
Fish of the day seasonal vegetables & sauce meunière	245,-

DESSERT

Affogato hazelnut ice cream	75,-
Danish strawberries cream & elderflower	95,-
Creme Brûlée	90,-