BISTRO CENTRAL

Restaurant & Bar

LUNCH

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BISTROCENTRAL

SNACKS & SMÅ RETTER

Marinerede grønne oliven	50	Marinated green olives
Røgede salte mandler	50	Smokey salted almonds
Mini parmesan pølser	70	Mini parmesan sausages
Surdejsbrød pisket smør	50	Sourdough bread whipped butter
Østers pr. styk yuzu & chili eller naturel	35	Oysters per piece yuzu & chilli or natural
Marinerede sardiner i olivenolie mayonnaise, citron & grillet surdejsbrød	130	Marinated sardines in olive oil mayonnaise, lemon & grilled sourdough bread
Crustader håndpillede rejer vendt i klassisk skagensalat, citron & dild	85	Croustades hand peeled shrimps tossed in classic skagen salad, lemon & dill
Pommes frites med mayonnaise tilføj parmesan & trøffelmayo + 20	60	Pommes frites with mayonnaise add parmesan & trufflemayo + 20
Pisket ricotta grillet surdejsbrød, artiskok, oregano, oliven & citron	65	Whipped ricotta grilled sourdough bread, artichoke, oregano, olives & lemon
Bikini toast trøffel, serrano & havarti	95	Bikini toast truffle, serrano & havarti

LUNCH CLASSICS

Paneret fiskefilet remoulade, citron & dild	155	Breaded fish fillet remoulade, lemon & dill
Club Toast karryconfiteret kylling, bacon, semi-dried tomater & urter	185	Club Toast curry chicken confit, bacon, semi-dried tomatoes & herbs
Avocado toast avocadomash med creme fraiche, salsa romesco, spejlæg & grillet surdejsbrød	165	Avocado toast avocado mash with sour crème, salsa romesco, fried egg & grilled sourdough bread
Chevre chaud gratineret gedeost, salat, valnødder, balsamico & bær	155	Chevre chaud gratinated goat cheese, salad, walnuts, balsamic & berries
Cæsar salat hjertesalat, parmesan, croûtoner & confiteret kylling	165	Caesar salad romaine lettuce, parmesan, croûtons & chicken confit
Tatar frites endive, karse, piment d'Espelette & grillet citron serveres med fritter & dip	245	Tartare frites endive, cress, piment d'Espelette & grilled lemon served with fries & dip

Information om indhold af allergene ingredienser kan fås ved henvendelse til restaurantens personale

A LA CARTE

Grønne bønner dijonvinaigrette, mandler & karse	75	Green beans dijon vinaigrette, almonds & cress
Burrata cremet burrata med salsa romesco, solmodne tomater & ristede pinjekerner	145	Burrata creamy burrata with salsa romesco, sun-ripened tomatoes & toasted pine nuts
Carpaccio af okse tyndskåret oksefilet med basilikumpesto, lagret parmesan, rucola & ristede pinjekerner	135	Beef carpaccio thinly sliced beef fillet with basil pesto, aged parmesan, rocket & toasted pine nuts
Skagen toast håndpillede rejer, creme fraiche, dild, purløg & grillet surdejsbrød	195	Skagen toast hand peeled shrimps, sour cream, dill, chives & grilled sourdough bread
Salad Nicoise a la Central grillet tun, salat, sprøde bønner & dijonvinaigrette	195	Salade Nicoise à la Central grilled tuna, salad, green beans & dijon vinaigrette
Rørt oksetatar endive, karse, piment d'Espelette & grillet citron	155	Beef tartare endive, cress, piment d'Espelette & grilled lemon
Moules frites dampede blåmuslinger i safransauce, pommes frites & aioli	195	Moules frites steamed blue mussels in saffron sauce, fries & aioli
Bistroens burger oksekød, cheddar, secret sauce, hjertesalat & syltede agurker. serveres med fritter & dip	195	Bistro burger beef, cheddar, secret sauce, romaine lettuce & pickles. served with fries & dip
Rigatoni rigatoni vendt i cremet sauce med portobello, parmesan & karse	225	Rigatoni rigatoni tossed in a creamy sauce with portobello mushrooms, parmesan & cress
Steak au Poivre peberbøf, fritter, grønne bønner & pebersauce	365	Steak au Poivre pepper steak, pommes frites, green beans & pepper sauce

FRA GRILLEN

Grillede padrons aioli & lime	75	Grilled padrons aioli & lime
Grillet broccolini hasselnøddecreme, brombær & ristede hasselnødder	95	Grilled baby broccoli hazelnut cream, blackberries & roasted hazelnuts
Steak frites grillet ribeye med confiterede hvidløg & rosmarin serveres med fritter, grøn salat & bearnaise	365	Steak frites grilled rib eye with garlic confit & rosemary served with fries, green salad & bearnaise
Côte de Boeuf Delevenlig til 2 pers. grillet ribeye på ben med confiteret hvidløg og rosmarin. Serveres med sprøde fritter, grøn salat, grønne bønner & bearnaise	795	Côte de Boeuf Shareable for 2 pers. grilled bone-in ribeye with confit garlic and rosemary. Served with crispy fries, green salad, green beans & béarnaise

GRILLET SPYD		**GRILLED SKEWERS**
Tun med avocado, koriander & sesam	95	Tuna with avocado, coriander & sesame
Laks med aioli, citron & honing glace	95	Salmon with aioli, lemon & honey glaze
Ribeye med pebermayo & purløg	90	Ribeye with pepper mayonnaise & chives

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DESSERT

Affogato vaniljeis & espresso	65	Affogato vanilla ice cream & espresso
Dagens kage	75	Cake of the day
Chokolademousse Intens chokolademousse med vaniljeis, jomfruolivenolie & havsalt	85	Chocolate mousse Intense chocolate mousse with vanilla ice cream, virgin olive oil & sea salt

AVEC

WHISKEY
Glenlivet founders reserve - 65
Glenlivet 15 years – 90
Arberlour 12 – 85
Highland park 12 – 75
Makers mark – 50
Four roses small batch – 55
Laphroiq 10 - 115

OTHER
Chartreuse verte - 85
Chartreuse jaune - 85
Pastis - 60
Sambuca - 40
Cointreau - 40
Amaretto - 40

CALVADOS & ARMANAC
Boulard grand solage – 55
Boulard xo – 90
Cles des ducs vsop – 55
Prince d' arignac xo – 65

RUM
Diplomatico exclusiva – 75
Havana club maestros – 85
Ron matusalem gran reserva 23 – 95
Bumbu original - 75
Bumbu XO - 90

COGNAC
Martell vsop – 85
Chateau montifaud xo – 115