

BISTRO CENTRAL

Restaurant & Bar



DINNER

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[f](#) [@](#) 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
Rejecarpaccio yuzu, agurk, aioli, ristet chili, korianderskud & rejechips	155	Shrimp carpaccio yuzu, cucumber, aioli, roasted chilli, cilantro & prawn crackers
Crustade 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
Pommes purée saltet smør & sort peber	65	Pommes purée salted butter & black pepper
Pisket ricotta grillet surdejsbrød, artiskok, oregano, oliven & citron	95	Whipped ricotta grilled sourdough bread, artichoke, oregano, olives & lemon
Bikini toast trøffel, serrano & havarti	95	Bikini toast truffle, serrano & havarti

SHARING MENU CENTRAL

Skal bestilles af hele selskabet per person	425	To be ordered by the entire table per person
Marinerede grønne oliven		Marinated green olives
Mini parmesan pølser		Mini parmesan sausages
Grillet surdejsbrød pisket smør		Grilled sourdough bread whipped butter
Burrata cremet burrata med salsa romesco, solmodne tomater & ristede pinjekerner		Burrata creamy burrata with salsa romesco, sun-ripened tomatoes & toasted pine nuts
Carpaccio af okse tyndskåret oksefilet med basilikumpesto, lagret parmesan, rucola & ristede pinjekerner		Beef carpaccio thinly sliced beef fillet with basil pesto, aged parmesan, rocket & toasted pine nuts
Grillede padrons aioli & lime		Grilled padrons aioli & lime
Steak frites grillet ribeye med confiterede hvidløg & rosmarin serveres med fritter, grøn salat & bearnaise		Steak frites grilled rib eye with garlic confit & rosemary served with fries, green salad & bearnaise
Chokolademousse Intens chokolademousse med vaniljeis, jomfruolivenolie & havsalt		Chocolate mousse Intense chocolate mousse with vanilla ice cream, virgin olive oil & sea salt

A LA CARTE

Grønne bønner dijon vinaigrette, 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
Rørt oksetatar endive, karse, piment d'Espelette & grillet citron	155	Beef tartare endive, cress, piment d'Espelette & grilled lemon
Chevre chaud gratineret gedeost, salat, valnødder, balsamico & bær	185	Chevre chaud gratinated goat cheese, salad, walnuts, balsamic & berries
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 og karse	225	Rigatoni rigatoni tossed in a creamy sauce with portobello mushrooms, parmesan and cress
Smørbagt laks beurre blanc, grillet broccolini & urter	245	Butter baked salmon beurre blanc, grilled baby broccoli & herbs
Langtidsbraiserede okse-shortribs Serveret med pommes purée, sprøde haricots verts, frisk gremolata & cremet pebersauce	295	Slow-braised beef short ribs served with pommes purée, crisp haricots verts, fresh gremolata & creamy pepper sauce
Steak au Poivre peberbøf, pommes frites, grønne bønner & pebersauce	365	Steak au Poivre pepper steak, fries, 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

Tun med avocado, koriander & sesam	95
Laks med aioli, citron & honing glaze	95
Ribeye med pebermayo & purløg	90

GRILLED SKEWERS

Tuna with avocado, coriander & sesame	95
Salmon with aioli, lemon & honey glaze	95
Ribeye with pepper mayonnaise & chives	90

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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

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

OTHER

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

COGNAC

Martell vsop - 85
Chateau montifaud xo - 115