

BISTRO CENTRAL

Restaurant & Bar



OYSTERS 35 PER PIECE · 4 PIECES 125

DINNER

Ny Østergade 14 · 1103 København K
Reservation: +45 7020 3089 · Mail: info@bistrocentral.dk

SNACKS

Marinerede grønne oliven	50	Marinated green olives
Røgede salte mandler	50	Smokey salted almonds
Mini parmesan pølser	70	Mini parmesan sausages
Surdejsbrød <i>pisket smør</i>	50	Sourdough bread <i>whipped butter</i>
Parmesan fritter <i>mayonnaise</i>	70	Parmesan fries <i>mayonnaise</i>
Stracciatella <i>citron, olivenolie & grillet surdejsbrød</i>	95	Stracciatella <i>lemon, olive oil & grilled sourdough bread</i>
Bikini toast <i>trøffel, gran serrano & parmesan</i>	85	Bikini toast <i>truffle, gran serrano & parmesan</i>
Friteret torsk <i>urtemayo</i>	120	Fried cod <i>herb mayonnaise</i>
Sardiner i olivenolie <i>mayonnaise, citron & grillet surdejsbrød</i>	130	Sardines in olive oil <i>mayonnaise, lemon & grilled sourdough bread</i>
Charcuterie <i>salsa romesco & surdejsbrød</i>	125	Charcuterie <i>salsa romesco & sourdough bread</i>

MENU CENTRAL

<i>Skal bestilles af hele selskabet pr. person</i>	425	<i>To be ordered by the entire table per person</i>
Surdejsbrød <i>med pisket smør</i>		Sourdough bread <i>with whipped butter</i>
Burrata <i>basilikumspesto, pinjekerner & rucola karse</i>		Burrata <i>basil pesto, pine nuts & rocket cress</i>
Steak frites <i>ribeye, bearnaise, fritter & grøn salat</i>		Steak frites <i>rib eye, bearnaise, fries & green salad</i>
Kirsebær trifli <i>hvid chokolade creme, havre & mandelcrumble</i>		Cherry trifle <i>white chocolate crème, oat & almond crumble</i>

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

A LA CARTE

Burrata <i>basilikumspesto, pinjekerner, rucola karse & grillet surdejsbrød</i>	135	Burrata <i>basil pesto, pine nuts, rocket cress & grilled sourdough bread</i>
Smørstegt spidskål <i>ristede hasselnøder, beurre blanc & purlog</i>	140	Butter-fried pointed cabbage <i>roasted hazelnuts, beurre blanc & chives</i>
Røget laks <i>agurk, dild, radise, sennepsmayo & rug crumble</i>	145	Smoked salmon <i>cucumber, dill, radish, mustard mayonnaise & rye crumble</i>
Skagen salat <i>håndpillede rejer, spæde salater, creme fraiche, dild, purlog & grillet surdejsbrød</i>	155	“Skagen” salad <i>hand peeled shrimps, mixed salad, dill, chives & grilled sourdough bread</i>
Rørt oksetatar <i>soltørret tomatpesto, aioli, croûtoner & parmesan</i>	145	Beef tartare <i>semi-dried tomato pesto, aioli, croutons & parmesan</i>
Moules frites <i>dampede blåmuslinger, pommes frites & aioli</i>	185	Moules frites <i>steamed blue mussels, pommes frites & aioli</i>
Bistroens burger <i>oksekød, cheddar, secret sauce, hjertesalat & syltede agurker serveres med fritter & dip</i>	195	Bistro burger <i>beef, cheddar, secret sauce, romaine lettuce & pickles served with fries & dip</i>
Spaghetti Parmigiano <i>kejserhatte, parmesansauce & friteret salvie Tilkøb af troffel – dagspris</i>	195	Spaghetti Parmigiano <i>king oyster mushrooms, parmesan sauce & fried sage Add truffle – daily price</i>
Tatar frites <i>soltørret tomatpesto, aioli, croûtoner & parmesan serveret med fritter & grøn salat</i>	245	Tartare frites <i>semi-dried tomato pesto, aioli, croutons & parmesan served with fries & green salad</i>
Confiteret andelår <i>sprød grønkål, pommes purée, brombær, ribs & julesauce</i>	225	Confit de Canard <i>fried curly kale, pommes purée, blackberries, lingonberries & duck glaze</i>
Steak frites <i>ribeye, bearnaise, fritter & grøn salat</i>	365	Steak frites <i>ribeye, bearnaise, fries & green salad</i>

SIDES

Pommes purée <i>saltet smør & sort peber</i>	60	Pommes purée <i>salted butter & black pepper</i>
Pommes frites <i>mayonnaise</i>	60	Pommes frites <i>mayonnaise</i>
Sprød salat <i>dijonvinaigrette</i>	50	Green salad <i>dijonvinaigrette</i>
Cæsar salat <i>hjertesalat, parmesan & surdejscroûtoner</i>	65	Ceasar salad <i>romaine lettuce, parmesan & sourdough croutons</i>
Grillet broccolini <i>hasselnøddecreme, brombær & sprøde hasselnøder</i>	75	Grilled baby broccoli <i>hazelnut crème, blackberries & toasted hazelnuts</i>
Haricots verts <i>dijon vinaigrette, mandler & karse</i>	75	Haricots verts <i>dijon vinaigrette, almonds & cress</i>
Cremet porre <i>dijon, creme fraiche & purlog</i>	75	Creamy leeks <i>dijon, sour creme & chives</i>

DESSERT

Affogato <i>vaniljeis & espresso</i>	65	Affogato <i>vanilla ice cream & espresso</i>
Kirsebær trifli <i>hvid chokolade creme, havre & mandelcrumble</i>	95	Cherry trifle <i>white chocolate crème, oat & almond crumble</i>
Bærtærte <i>brombær, vaniljecreme & vaniljeis</i>	95	Berry tart <i>blackberries, vanilla crème & vanilla ice cream</i>
Comté med kompot	95	Comté with compote

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