

SNACKS

Marinerede grønne oliven	50	Marinated green olives
Røgede salte mandler	50	Smokey salted almonds
Surdejsbrød fra Andersen & Maillard <i>olivenolie & peber</i>	45	Sourdough bread from Andersen & Maillard <i>olive oil & pepper</i>
Parmesan fritter <i>& mayonnaise</i>	70	Parmesan fries <i>& mayonnaise</i>
Sardiner i olivenolie <i>mayonnaise, citron & grillet surdejsbrød</i>	130	Sardines in olive oil <i>mayonnaise, lemon & grilled sourdough bread</i>
Calamari fritti <i>aioli & citron</i>	110	Calamari fritti <i>aioli & lemon</i>
Pimientos de padrón <i>citron, havsalt & piment d' espelette</i>	65	Pimientos de padrón <i>lemon, sea salt & piment d' espelette</i>
Stracciatella <i>grillet surdejsbrød & oliven olie</i>	95	Stracciatella <i>grilled sourdough bread & olive oil</i>
Charcuterie <i>salsa romesco & surdejsbrød</i>	125	Charcuterie <i>salsa romesco & sourdough bread</i>

SIDES

Fritter & mayonnaise	60	Fries & mayonnaise
Grøn salat med sennepsvinaigrette	50	Green salad with mustard vinaigrette
Bearnaise	35	Bearnaise

MENU CENTRAL

<i>Family style – 5 serveringer til deling Skal bestilles af hele selskabet pr. person</i>	395	<i>Family style – 5 servings for sharing To be ordered by the entire table per person</i>
Calamari fritti <i>aioli & citron</i>		Calamari fritti <i>aioli & lemon</i>
Burrata <i>salsa romesco, urteolie & grillet surdejsbrød</i>		Burrata <i>salsa romesco, herb olie & basil</i>
Surdejsbrød fra Andersen & Maillard <i>olivenolie & peber</i>		Sourdough bread from Andersen & Maillard <i>olive oil & pepper</i>
Steak frites <i>trancheret flat iron steak, pebersauce & fritter</i>		Steak frites <i>trached flat iron steak, pepper sauce & fries</i>
Affogato <i>Hasselnøddeis & espresso</i>		Affogato <i>hazelnut ice cream & espresso</i>

LETTE RETTER / SMALL DISHES

Shakshouka <i>tomat, aubergine, æg, piment d' espelette ø grillet surdejsbrød</i>	125	Shakshouka <i>tomato, egg plant, egg, piment d' espelette ø grilled sourdough bread</i>
Jomfruummer bisque <i>æble, chili ø dild</i>	145	Langoustine bisque <i>apple, chilli ø dill</i>
Burrata <i>salsa romesco, urteolie ø grillet surdejsbrød</i>	125	Burrata <i>salsa romesco, herb oil ø grilled sourdough bread</i>
Røget laks <i>peberrodscreme, ristet boghvede ø hvid endive</i>	135	Smoked salmon <i>horseradish cream, toasted buck wheat ø white endive</i>
Moules marinières <i>dampede blåmuslinger, fløde, hvidvin ø urter</i>	135	Moules marinières <i>steamed blue mussels, cream, white wine ø herbs</i>
Carpaccio <i>rucola, pinjekerner, citron ø parmesan</i>	135	Carpaccio <i>arugula, pine nuts, lemon ø parmesan</i>
Rørt tatar <i>skalotteløg, sennepskorn, dijon, trøffel ø kartoffelchips</i>	135	Beef tartare <i>shallots, mustard seeds, dijon truffle ø potato crisps</i>

STØRRE RETTER / LARGER DISHES

Cæsar salat <i>hjertesalat, parmesan, croûtoner ø kyllingebryst</i>	165	Caesar salad <i>romaine lettuce, parmesan, croûtons ø chicken breast</i>
Cacio é Pepe <i>spaghetti, pecorino, parmesan ø peber Tilvalg af trøffel 75</i>	165	Cacio é Pepe <i>spaghetti, pecorino, parmesan ø pepper Add fresh truffle 75</i>
Chevre chaud <i>gratineret gedeost, hasselnødder, balsamico ø bær</i>	165	Chevre chaud <i>gratinated goat cheese, hazelnuts, balsamic ø berries</i>
Bistroens burger <i>Beyond Meat, cheddar, ketchup, sennep, løg, pickles, fritter ø dip</i>	175	Bistro burger <i>Beyond Meat, cheddar, ketchup, mustard, onions, pickles, fries ø dip</i>
Bagt torsk <i>musling blanquette sauce, æble ø variation af kål</i>	225	Baked cod <i>mussel blanquette sauce, apple ø variation of kale</i>
Vol au vent <i>kyllingefrikassé, butterdej ø urter</i>	265	Vol au vent <i>chicken fricassée, puff pastry ø herbs</i>
Steak frites <i>trancheret flat iron steak, pebersauce ø fritter</i>	295	Steak frites <i>trached flat iron steak, pepper sauce ø fries</i>

DESSERT

Affogato <i>hasselnøddeis ø espresso</i>	75	Affogato <i>hazelnut ice cream ø espresso</i>
Creme Brûlée	90	Creme Brûlée
Comté med honning, valnødder & ristet rugbrød	95	Comté with honey, walnuts & toasted rye bread