

MENU

STARTERS

Green Salad G, M/DF, V

Cherry tomatoes, cucumber, salad leaves and lemon and passionfruit vinaigrette.

7,80

Beetroot L, G

Beetroot tartar, dill oil, carrot chips and goat cheese

12,40

Mozzarella G

Buffalo mozzarella, tomato salad and basil.

11,20

Forest Mushroom Soup L, G

Creamy wild-mushroom soup of the best mushrooms of the season.

11,20

Garlic Escargots L

Escargots baked in garlic and rustic bread.

13,40

Toast Skagen L

Hand-peeled shrimps, whitefish roe and toasted bread.

13,40

Cold Smoked Salmon

Cold smoked salmon, warm potato flat bread, trout roe, pickles and sour cream.

13,40

MAIN COURSES

Bistro Burger L

200g patty, cheddar, caramelized onion, pickled cucumber and french fries.

24,50

Veggie Burger L

Lentil patty, cheddar, caramelized onion, aioli, pickled cucumber and french fries.

22,20

Add

Extra burger patty 200g / 6,00

Bacon / 1,50

Blue Cheese / 1,50

Add

Extra veggie patty / 2,00

Mayonnaise

Aioli or chili mayonnaise

1,50

Chicken Sandwich

Chicken topped with cheese and Béarnaise sauce, served with rustic bread, spicy bell-pepper and tomato jam, pineapple and fresh salad.

23,50

Rainbow Trout Soup L

Rainbow trout, potato and dill in a creamy fish stock and toasted rye bread.

19,80

Bistro Salad G, M/DF

Mixed salad, lemon and passion vinaigrette, pickled vegetables, egg and tomato salsa. Choose topping: grilled chicken, chili shrimps, rainbow trout with sesame or grilled halloumi.

24,40

Caesar L

Romaine salad, baked croutons, parmesan flakes and Caesar dressing with grilled chicken or hand-peeled shrimp of your choice.

22,50

G = Gluten free LL = Low lactose L = Lactose free DF = Dairy free V = Vegan

Our food may contain allergens. Please ask the waiters more information.

MENU

MAIN COURSES

Escalope M/DF, V

Vegan escalope, baked vegetables, herb potatoes and romesco sauce.

24,20

Pike Perch L, G

Fried pike perch, mushroom and spinach sauté, potato rösti and white wine sauce.

31,20

Lemon Chicken L, G

Lemon marinated grilled chicken breast, roasted rosemary potatoes and caramelized garlic sauce.

26,60

Pepper Pork L, G

Braised pork neck, creamy pepper sauce à la Bistro, pickled cucumber and baked potato wedges.

21,80

Beef Fillet L, G

Grilled beef fillet, béarnaise sauce, french fries and roasted tomatoes.

36,50

Pepper Steak L, G

Classic three pepper steak made of domestic beef tenderloin, creamy cognac sauce, french fries and roasted tomatoes.

44,00

DESSERTS

Pannacotta L, G

Vanilla pannacotta and strawberry compote.

9,80

Cheesecake

Lime cheese cake, maringue and citrus liqueur marinated strawberries.

11,20

CHEF'S MENU 58,00

Beetroot L, G

Beetroot tartar, dill oil, carrot chips and goat cheese.

Beef Fillet L, G

Grilled beef fillet, béarnaise sauce, french fries and roasted tomatoes.

Pannacotta L, G

Vanilla pannacotta and strawberry compote.

Wine Package

12cl Coragem Chardonnay, 16cl Coregam Touriga Nacional, 4cl Lenz Moser Beerenauslese

28,00