

Bistro V Evening

START IN STYLE:

SPARKLING WINE & SALTED ALMONDS 90 DKK

V SPRITZ & CHIPS 90 DKK

BEER & PORK RINDS 90 DKK

GIN & TONIC & OLIVES 90 DKK

"A GOOD EVENING"

3 SNACKS, 1 STARTER, 1 MAIN COURSE & 1 DESSERT 350,-

YOU PUT TOGETHER YOUR CHOICES

(MAIN COURSES MARKED WITH * HAVE A SUPPLEMENT OF 75 DKK)

STARTERS & LIGHT DISHES:

3 OYSTERS WITH GRILLED LEMON & SHERRY VINAIGRETTE

"THE FISH" GRAVLAX WITH DILL, MUSTARD SAUCE & GRILLED BREAD

"THE SOUP" FISH SOUP WITH WHITE FISH, HERBS & PUFF PASTRY LID

"THE SALAD" DUCK CONFIT, BREAST, GIZZARDS, ONIONS & CHEESE

SEAFOOD SALAD IN PUFF PASTRY VOL-AU-VENT WITH SMALL SALADS

GARLIC SNAILS WITH CROUTONS & PARSLEY

CHOOSE ANY - 125 DKK

(COMBINE 2-3 DISHES FOR A FULL MEAL)

"LES BURGERS"

"THE KING" - BEEF SANDWICH WITH GRAVY, PICKLES, FRIED EGG & ONIONS

"THE CLASSIC" - BEEF, BACON, CHEESE, TOMATO, PICKLED CUCUMBER, LETTUCE & MAYO

TOUGH CHOICE - YOURS TO MAKE - 165 DKK

(ADD AN EXTRA BEEF PATTY FOR 45 DKK)

"FISH & CHIPS" BEER-BATTERED FRIED COD, FRIES & TARTAR SAUCE - 185 DKK

"MOULES FRITES" STEAMED BLUE MUSSELS WITH FRIES & AIOLI - 185 DKK

"FROM THE SEA" PAN-FRIED WHITE FISH "BASQUAISE" MASHED POTATOES, BASQUAISE SAUCE & HERBS - 250 DKK

"V - EVENING PLATTER" GREAT FLAVOURS FROM OUR SMALL KITCHEN - 225 DKK

"THE BLACK POT" DISH OF THE DAY - 165 DKK

"VEAL BRISKET" WITH VEGETABLES, VELOUTÉ SAUCE WITH DIJON & POTATOES - 215 DKK

"WIENER SCHNITZEL" CLASSIC VEAL SCHNITZEL WITH SAUTÉED POTATOES ("DRENG"), BUTTER SAUCE OR GRAVY - 250 DKK *

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"MOREL RISOTTO" WITH RED WINE BRAISED SMOKED PORK - 235 DKK
(ALSO AVAILABLE VEGETARIAN WITH MUSHROOMS 185 DKK)

"THE VEGAN" - CRUSHED NEW POTATOES WITH GRILLED ARTICHOKE, ONIONS,
OLIVE OIL & HERBS - 150 DKK

"CLASSIC FRENCH STIRRED TARTARE" WITH TARRAGON, PICKLED ONIONS &
FRIES - 185 DKK

"BOEUF BEARNAISE" GREEN BEANS, BÉARNAISE & FRIES - 295 DKK *
(300 G STEAK UPGRADE +100 DKK)

"LE RÔTI" - "THE ROAST"
WHOLE ROASTED VEAL CULOTTE WITH FRIES, ONION RINGS, SALAD WITH
VINAIGRETTE, SAUCE BORDELAISE & BEARNAISE
595 DKK *
(FOR TWO PEOPLE)

SIDES (50 DKK EACH)
BÉARNAISE SAUCE
BORDELAISE SAUCE
FRIES WITH SEA SALT
BUTTERED POTATOES WITH CHIVES
TRUFFLE CROQUETTES
MASHED POTATOES WITH HERB OIL
ONION RINGS WITH MAYO
SALAD WITH VINAIGRETTE

"CHEESE BOARD" EUROPEAN CHEESES & 1 GLASS OF BANYULS
APPROPRIATE GARNISH & CRISPBREAD
135 DKK

DESSERTS:
"GATEAU MARCEL" WITH VANILLA ICE CREAM
BERRY TART WITH WHITE CHOCOLATE & STRAWBERRY SORBET
"CRÈME BRÛLÉE" WITH BERRY SORBET

YOUR CHOICE - 115 DKK

SWEET TREATS
RUM BALLS (MADE WITH REAL RUM) - 40 DKK
HOMEMADE CHOCOLATE MARSHMALLOW (FLØDEBOLLE) - 45 DKK
HOMEMADE PETIT FOURS - 45 DKK