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
DUCK RAGOUT WITH MORELS, ONIONS & ROOT VEGETABLES IN A WARM VOL-AU-VENT
"THE SOUP" TRUFFLE SOUP WITH OXTAIL & PUFF PASTRY LID
"THE SALAD" DUCK CONFIT, BREAST, GIZZARDS, ONIONS & CHEESE
SEARED SCALLOPS, CELERIAC, FENNEL & SHELLFISH SAUCE
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" BAKED WHITE FISH WITH JERUSALEM ARTICHOKE PURÉE, HAZELNUTS, APPLE & BROWN BUTTER - 265 DKK

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

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

PINK-ROASTED DUCK BREAST & CONFIT DUCK LEG WITH WITH BEETROOT, ONION PURÉE & WARM-SPICED SAUCE - 245 DKK

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

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BRAISED PORK CHEEKS WITH POTATO PURÉE & RED WINE SAUCE WITH MUSHROOMS, BACON, ONIONS & CRISPY FRIED PARSLEY - 235 DKK

"THE VEGETARIAN" - ROASTED SWEET POTATOES & POTATO PURÉE WITH GOAT CHEESE, CRISPS & HERB SAUCE - 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
CHOCOLATE MOUSSE WITH CHERRY SORBET, CHERRY PURÉE & MERINGUE
"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