

# Bistro V Lunch

BRUNCH - SERVED UNTIL 14.00

CHICKEN SALAD WITH MUSHROOMS & BACON  
SMOKED SALMON WITH DILL & FRIED CAPERS  
SCRAMBLED EGGS, SAUSAGE, BACON & CHIVES  
WARM POTATO TART WITH COUNTRY HAM  
SERRANO HAM WITH GRILLED ARTICHOKE & HAVGUS CHEESE  
YOGURT, BERRIES & CHOCOLATE CRUNCH  
FRESH FRUIT  
"VESTERHAVS" CHEESE WITH OLIVES  
"BRIE" WITH APRICOT  
CHOCOLATE CROISSANT

155,-

EXTRAS:

PANCAKES WITH SYRUP 35,-  
BROWNIE WITH CARAMEL 50,-

STARTERS & LIGHT DISHES:

3 OYSTERS WITH GRILLED LEMON & SHERRY VINAIGRETTE  
"THE FISH" SMOKED SALMON WITH FENNEL, HORSERADISH & DILL OIL  
"THE SOUP" SHELLFISH SOUP WITH WHITE FISH & HERB JULIENNE  
"THE SALAD" DUCK CONFIT, BREAST, GIZZARDS, ONIONS & CHEESE  
"THE BOARD" OUR MEAT SPECIALTIES WITH PROPER GARNISH  
"THE SEASON" GARLIC SNAILS WITH CROUTONS & PARSLEY

CHOOSE FREELY - 125,-  
(COMBINE 2-3 FOR A FULL MEAL)

"OPEN SANDWICHES":

SMOKED SALMON - MAYO, EGG, RADISHES, LETTUCE & DILL  
STEAK SANDWICH - TARRAGON MAYO, GRILLED & PICKLED ONIONS  
DUCK CONFIT SANDWICH - DUCK CONFIT, ONIONS & HAVGUS CHEESE  
PARISIAN TOAST - CHEDDAR CHEESE, HAM, TOMATO & DIJON  
"THE CROISSANT" - CHICKEN SALAD & HERBS  
DANISH OPEN-FACED SANDWICHES ("SMØRREBRØD") - 2 DAILY SELECTIONS

YOUR CHOICE 135,-

LES ŒUFS - "EGGS ARE GOOD"

"THE OMELET" - POTATOES, PEAS, ONIONS, PEPPERED BACON, HAVGUS CHEESE & SALAD  
"THE NAUGHTY ONE" - POACHED EGG, SMOKED SALMON, HOLLANDAISE & TOASTED BREAD  
"THE EGG CAKE" - EGG CAKE, CRISPY PORK, RYE BREAD, MUSTARD, TOMATO & CHIVES

YOUR CHOICE - 135,-

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,-  
(ADD AN EXTRA BEEF PATTY FOR 45,-)

QUICHE (INSPIRED BY ALSACE) - TART WITH POTATOES, ONIONS, CHEESE, SALAD & HAM - 135,-  
(CAN ALSO BE MADE VEGETARIAN WITHOUT HAM)

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"THE VEGAN" - RIGATONI PASTA, ROMESCO, ROASTED SALTED ALMONDS & HERBS WITH GREMOLATA - 160,-

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

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

"V - LUNCH PLATTER" BIG FLAVOURS FROM OUR SMALL KITCHEN - 225,-

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

"COQ AU RIESLING" - YOUNG CHICKEN BREAST IN SAUCE VELOUTÉ WITH MUSHROOMS, SEASONAL VEGETABLES & MASHED POTATOES - 205,-

"BOEUF BÉARNAISE" - GRILLED POINTED CABBAGE, PURÉE, BÉARNAISE & FRIES - 295,- (300G BEEF SUPPLEMENT - 100,-)

## SIDES (50,- 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"

5 TYPES OF CHEESE & GARNISH - 105,-

## SWEET TREATS

RUM BALLS (MADE WITH REAL RUM) - 40,-  
HOMEMADE CREAM PUFF - 45,-  
HOMEMADE PETIT FOURS - 45,-  
BROWNIE WITH VANILLA ICE CREAM & COMPOTE - 75,-