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
YOGHURT WITH BERRIES & CHOCOLATE CRUNCH
FRESH FRUIT
"VESTERHAVS" CHEESE WITH OLIVES
BRIE WITH APRICOT
125 DKK

EXTRAS:
ORANGE JUICE 45 DKK
COFFEE OR TEA 50 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" "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 FREELY - 125 DKK
(COMBINE 2-3 FOR A FULL MEAL)

"OPEN SANDWICHES":
SMOKED SALMON – MAYO, EGG, RADISH, SALAD & DILL
STEAK SANDWICH - TARRAGON MAYO, GRILLED & PICKLED ONIONS
DUCK CONFIT SANDWICH - DUCK CONFIT, ONIONS & HAVGUS CHEESE
PARISIAN TOAST - CHEDDAR, HAM, TOMATO & DIJON MUSTARD
SEAFOOD SALAD – AVOCADO, CRESS & GRILLED BREAD
DANISH OPEN-FACED SANDWICHES ("SMØRREBRØD") - 2 DAILY SELECTIONS

YOUR CHOICE 125 DKK

LES ŒUFS - "EGGS ARE GOOD"
"THE OMELET" - POTATOES, ONIONS, 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 - 125 DKK

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 - 150 DKK
(ADD EXTRA BEEF PATTY FOR 45 DKK)

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QUICHE (ALMOST LIKE IN ALSACE) - TART WITH POTATOES, ONIONS, CHEESE, SALAD & HAM - 125 DKK
(CAN ALSO BE MADE VEGETARIAN WITHOUT HAM)

"THE VEGETARIAN" - ROASTED SWEET POTATOES & POTATO PURÉE WITH GOAT CHEESE, CRISPS & HERB SAUCE - 150 DKK

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

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

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

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

"CLASSIC PARIS STEAK" CAPERS, ONIONS, BEETROOT, HORSERADISH, PICKLES & EGG YOLK
150 G – 150 DKK
300 G – 200 DKK

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

SIDES (50 DKK EACH)

BÉARNAISE SAUCE
BORDELAISE SAUCE
FRIES WITH SEA SALT
BUTTERED POTATOES WITH CHIVES TRUFFLE
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 DKK
HOMEMADE CHOCOLATE MARSHMALLOW (FLØDEBOLLE) - 45 DKK
HOMEMADE PETIT FOURS - 45 DKK
BROWNIE WITH VANILLA ICE CREAM & COMPOTE - 75 DKK