



Bibendum

vinbar

Snacks

Brød & Smør	35,-	Oliven	40,-
Vinaigrette salat	65,-	Saltede Mandler	40,-
Padrons	70,-	Ortiz Sardinier	75,-
Croquettes	80,-	Ortiz Ansjoser	75,-

Oste fra Arla Unika: 3 stk. 115,- / 5 stk. 165,-
Jamon Iberico 135,- / Charcuterie 3 slags 165,-
Østers: 3 stk. 120,- / 6 stk. 200,- / 12 stk. 320,-

Menu 345,- pr. pers.

Forret / Hovedret / Dessert

Denne menu er udvalgt af køkkenet,
vælges af hele bordet

Retter

Lakserillette , ørredrogn, fennikel, rugbrødsrumble	155,-
Porre , ponzu, brunet smør, hasselnød	145,-
Tatar , olivencreme, grønne peberkorn, bagt tomat	140,-
Torsk , muslingesauce, broccolini, løvstikke	205,-
Cassoulet , smørbønner, ventreche, confiteret and	195,-

Dessert

Kirsebørsorbet , chokoladecreme, ristet malt	95,-
Ost , 3 slags,	115,-



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Snacks

Bread & Butter	35,-	Olives	40,-
Vinaigrette salad	65,-	Salted Almonds	40,-
Padrons	70,-	Ortiz Sardines	75,-
Croquettes	80,-	Ortiz Anchovies	75,-

Cheeses by Arla Unika: 3 pcs. 115,- / 5 pcs. 165,-
Jamon Iberico 135,- / Charcuterie 3 kinds 165,-
Oysters: 3 pcs. 120,- / 6 pcs. 200,- / 12 pcs. 320,-

Menu 345,- pr. pers.

Starter / Main course / Dessert

The menu is chosen by the kitchen,
to be ordered by the whole table

Courses

Salmon rilette , trout roe, fennel, ryebread crumble	155,-
Leek , ponzu, brown butter, hazelnut	145,-
Tatar , olive cream, green peppercorn, baked tomato	140,-
Cod , mussel sauce, broccolini, lovage	205,-
Cassoulet , butterbeans, ventreche, confit de canard	195,-

Dessert

Cherry sorbet , chocolate cream, roasted malt	95,-
Cheese , 3 kinds	115,-