

BISTRO ROYAL

CAFÉ - RESTAURANT - BAR

VEGETARIAN MENU

SNACKS

ENDIVE

*Christmas salad with smoked cream cheese
(Allergens: Lactose)*

"TARTARE"

*Confit tomato with horseradish, almond oil & roasted almonds
(Allergens: Egg, nuts, mustard)*

TEMPURA

*Broccolini in tempura with truffle cream
(Allergens: Gluten, egg)*

STARTER

CARPACCIO

*Thin slices of beetroot with pomelo, crispy buckwheat kernels & reduced balsamic
(Allergens: Nuts)*

INTERMEZZO

GRILLED SALAD

Little gem salad grilled with walnut vinaigrette, parmesan, artichoke & freshly grated black truffle

MAIN COURSE

CELERY STEAK

*Salt baked celery served with glazed shallots, pommes anna
with sage, morels with sauce on blue apple, soy & pepper
(Allergens: Celery)*

DESSERT

TARTE AU CITRON

*Tart with lemon curd, vanilla ice cream & burnt, Italian meringue
(Allergens: Gluten, egg)*

DKK 650

ADD-ONS

3 KINDS OF CHEESE FROM ARLA UNIKA

*Served with rosehip compote, olives & crispbread
(Allergens: Gluten, lactose)*

DKK 100

CLASSIQUE WINE MENU

*Pelusas Sauvignon Blanc 2020
Pinot Grigio 2020
The Applicant Cabernet Sauvignon 2020
Château Cantegril Sauternes 2014*

DKK 250

ROYAL WINE MENU

*Joseph Mellot Sancerre 2018
La Chablisienne Chablis 2017
Luigi Righetti Amarone 2016
Château Cantegril Sauternes 2014*

DKK 400