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Bibendum

vinbar

Snacks

Brød m. smør. . .35,- | Saltede mandler. . .40,- |
Oliven. . .40,- | Ansjos. . .75,- | Sardiner 75,- | Anderilette. . . 95,-
| Croquettes. . .80,- | Iberico skinke . . .135,- | Padrons. . .70,- |
| Ost 5 slags . . . 165,- | Charcuteri . . .165,- |
Østers 3 stk. 95,- / 6 stk. 165,- / 12 stk. 295,-

Menu 330,- pr. pers.

Forret / Hovedret / Dessert

*Denne menu er udvalgt af køkkenet
vælges af hele bordet*

Retter

Rimmet torsk, agurk, grøn tomat, olivenolie	135,-
Tatar, estragon, glaskål, kartoffel	140,-
Spidskål, trøffel, mandler, syltet løg	145,-
Kuller, gulerødder, dild, beurre blanc	195,-
Kylling, knoldselleri, stikkelsbær, østershatte	205,-

Dessert

Gateau Marcel, syltet bær	95,-
Ost 3 slags	115,-



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Snacks

Bread w. butter. . .35,- | Salted almonds. .40,- |
Olives. . .40,- | Anchovies. . .75,- | Sardines 75,- | Duck rilette . . . 95,-
Croquettes. . .80,- | Iberico Ham . . .135,- | Padrons. . .70,- |
| Cheese 5 kinds . . . 165.- | Charcuterie . . .165,- |
Oysters 3 pcs. 95,- / 6 pcs. 165,- / 12 pcs. 295,-

Menu 330,- pr. pers.

Starter / Main course / Dessert

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

Courses

Cured cod , cucumber, green tomato, olive oil	135,-
Tatar , tarragon, kohlrabi, potato	140,-
Cabbage , truffle, almonds, pickled onions	145,-
Haddock , carrots, dill, beurre blanc	195,-
Chicken , celeriac, goose berries, oyster mushrooms	205,-

Dessert

Gateau Marcel , pickled berries	95,-
Cheese 3 kinds	115,-