



@Bibendumcph

# 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

Kulmule, agurk, dild, syrnet fløde	130,-
Tatar, bøgehatte, blåbær, løg	135,-
Blomkål, trøffel, mandler, karse	145,-
Mørksej, forårsløg, rødbede, beurre blanch	190,-
Grisenakke, østershatte, selleri, rødvin sauce	195,-

## Dessert

Vanilje is, syltede skovbær	95,-
Ost 3 slags	115,-



@Bibendumcph

# Bibendum

vinbar

## Snacks

Bread w. butter. . .35,- | Salted almonds. .40,- |  
Olives. . .40,- | Anchovies. . .75,- | Sadines 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

**Hake**, cucumber, dill , sour cream 130,-  
**Tatar**, brown beech, blue berries, onions 135,-  
**Cauliflower**, truffle, almonds, cress 145,-  
**Pollock**, spring onions, beetroot, beurre blanch 190,-  
**Pork neck**, oyster mushroom, celeriac, red wine sauce 195,-

## Dessert

**Vanilia icecream**, sugar pickled forest berries 95,-  
**Cheese 3 kinds** 115,-