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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

Hvide asparges , salsa verde, vesterhavssost	135,-
Tatar , løvstikke, glaskål, kartoffel	140,-
Blomkål , trøffel, mandler, syltet løg	145,-
Mørksej , gulerødder, buerre blanch	195,-
Grisenakke , spiskål, ramsløg, rødvinns sauce	205,-

Dessert

Rabarber , cremé anglaise	95,-
Ost 3 slags	115,-



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Bbendum

vinbar

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

White asparagus , salsa verde, north sea cheese	135,-
Tatar , lovage, kohlrabi, potato	140,-
Cauliflower , truffle, almonds, pickled onions	145,-
Pollock , carrots, beurre blanch	195,-
Pork neck , cabbage, ramson, red wine sauce	205,-

Dessert

Rhubarb , cremé anglaise	95,-
Cheese 3 kinds	115,-