



Bibendum

vinbar

Snacks

Brød & Smør	35,-	Oliven	40,-
Padrons	70,-	Saltede Mandler	40,-
Croquettes	80,-	Ortiz Sardiner	75,-
Anderillette	95,-	Ortiz Ansjoser	75,-

Oste fra Arla Unika: 3 stk. 115,- / 5 stk. 165,-
Jamon Iberico 135,- / Charcuterie 3 slags 165,-
Østers: 3 stk. 95,- / 6 stk. 165,- / 12 stk. 295,-

Menu 345,- pr. pers.

Forret / Hovedret / Dessert

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

Retter

Hvide Asparges , parmesan, tørret æggeblomme	155,-
Hjertesalat , stracciatella, grønne oliven, basilikum	145,-
Tatar , peberrodscreme, skalotteløg, rugbrødscrumble	140,-
Rødspætte , cherry tomater, ærter, beurre blanc	195,-
Kalvekæbe , kartoffel, fennikel, sherry	205,-

Dessert

Rabarber , jordbær, crème anglaise, hvid chokolade	95,-
Ost , 3 slags	115,-



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Snacks

Bread & Butter	35,-	Olives	40,-
Padrons	70,-	Salted Almonds	40,-
Croquettes	80,-	Ortiz Sardines	75,-
Duck Rillette	95,-	Ortiz Anchovies	75,-

Cheese by Arla Unika: 3 pcs. 115,- / 5 pcs. 165,-
Jamon Iberico 135,- / Charcuterie 3 kinds 165,-
Oysters: 3 pcs. 95,- / 6 pcs. 165,- / 12 pcs. 295,-

Menu 345,- pr. pers.

Starter / Main course / Dessert

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

Courses

White Asparagus , parmesan, cured egg yolk	155,-
Gem Lettuce , stracciatella, green olives, basil	145,-
Tatar , horseradish cream, shallots, ryebread crumble	140,-
Plaice , cherry tomatoes, peas, beurre blanc	195,-
Veal Cheek , potato, fennel, sherry	205,-

Dessert

Rhubarb , strawberry, crème anglaise, white chocolate	95,-
Cheese , 3 kinds	115,-