



# Bibendum

vinbar

## Snacks

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

Oste fra Arla Unika: 3 stk. 115,- / 5 stk. 165,-  
Jamon Iberico 135,- / Charcuterie 3 slags 165,-  
Østers: 3 stk. 120,- / 6 stk. 200,- / 12 stk. 320,-

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## **Menu 345,- pr. pers.**

Forret / Hovedret / Dessert

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

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## Retter

<b>Rimmet Lyssej</b> , dild crème, stikkelsbær, æble	155,-
<b>Hjertesalat</b> , stracciatella, grønne oliven, basilikum	145,-
<b>Tatar</b> , ramsløg, tyttebær, rugbrødscrumble	140,-
<b>Rødspætte</b> , cherry tomater, ærter, beurre blanc	195,-
<b>Kalvekæbe</b> , kartoffel, fennikel, sherry	205,-

## Dessert

<b>Rabarber</b> , jordbær, crème anglaise, hvid chokolade	95,-
<b>Ost</b> , 3 slags	115,-



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## Snacks

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

Cheese by Arla Unika: 3 pcs. 115,- / 5 pcs. 165,-  
Jamon Iberico 135,- / Charcuterie 3 kinds 165,-  
Oysters: 3 pcs. 120,- / 6 pcs. 200,- / 12 pcs. 320,-

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## **Menu 345,- pr. pers.**

Starter / Main course / Dessert

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

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## Courses

<b>Cured Pollack</b> , dill cream, gooseberries, apple	155,-
<b>Gem Lettuce</b> , stracciatella, green olives, basil	145,-
<b>Tatar</b> , ramson, lingonberries, ryebread crumble	140,-
<b>Plaice</b> , cherry tomatoes, peas, beurre blanc	195,-
<b>Veal Cheek</b> , potato, fennel, sherry	205,-

## Dessert

<b>Rhubarb</b> , strawberry, crème anglaise, white chocolate	95,-
<b>Cheese</b> , 3 kinds	115,-