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Bibendum

vinbar

Snacks

Brød m. smør. . .35,- | Saltede mandler. . .40,- |
Oliven. . .40,- | Ansjos. . .65,- | Sardiner 65,- | Anderilette. . .95,-
| Croquettes. . .80,- | Iberico skinke . . .135,- | Padrøns. . .70,-
| Ost 5 slags. . . 165,- | Charcuteri . . .165,- |
Østers 3 stk. 95,- / 6 stk. 165,-/12 stk. 295,-

Menu 330,- pr. pers.

min 2. pers.

Forret / Hovedret / Dessert

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

Retter

Jordkok, hasselnødder, syltet perleløg	130,-
Tatar, estragon, tomat, karse	135,-
Blomkål, mandler, rødløg, tallerkensmækker	145,-
Mørksej, forårsløg, gulerødder, sauce nage, bøgehatte	190,-
Kyllingebryst knust kartoffel vesterhavsost	195,-

Dessert

Gateau Marcel, syltede skovbær	95,-
Ost 3 slags	115,-



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Snacks

- Bread w. butter. . .35,- | Salted almonds. .40,- |
 Olives. . .40,- | Anchovies. . .65,- | Sadines 65,- | 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.

min 2. pers.

Starter / Main course / Dessert

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

Courses

- Jerusalem artichocke**, hazelnut, pickled pearl onions 130,-
Tatar, tarragon, tomatoes, cress 135,-
Cauliflower, almonds, red onions, nasturtium 145,-
Pollock, spring onions, carrots, sauce nage 190,-
Chicken breast, mashed potatoes, north sea cheese 195,-

Dessert

- Gateau Marcel**, sugar pickled forest berries 95,-
Cheese 3 kinds 115,-