

Bibendum

vinbar

Snacks

Brød. . .25,- | Saltede mandler. . .40,- | Chips. . .40,-
Oliven. . .40,- | Romesco. . .55,- | Anderillette. . .95,-
Croquetter. . .80,- | Østers 3 stk. 95,- / 6 stk. 165,-
Padrons. . .45,- | Brillat-Savarin. . .55,- | Paté de Campagne. . .75,-
Grand Serrano skinke. . .85,- | La Gondola, Sardiner. . .55,-
Charcuteri . . .155,-

Menu 295,- pr. pers.

min 2. pers.

3x Snacks / Hovedret / Dessert

Ost +45,-

Menuen er sammensat af kokken

Retter

Stracciatella di bufala110,-
Saltet Tatar, syltet løg, svampe, rugbrød125,-
Jordkok, fermateret hvidløg, brøndkarse145,-
Mørksej, Porre, ærter, Vesterhavs ost185,-
Porchetta, forårsløg, tomat, løvstikke, kartofler.195,-

Dessert

Rabarber, jordbær, hyldeblomst85,-
Ost115,-

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Snacks

Bread. . .25,- | Salted almonds. . .40,- | Crisps. . .40,-
Olives. . .40,- | Romesco. . .55,-,- | Duck rillettes . . .95,-
Croquettes. . .80,- | Oysters 3 pcs. 95,- / 6 pcs. 165,-
Padrons. . .65,- | Brillat-Savarin. . .55,- | Paté de Campagne. . .75,-
Grand Serrano ham. . .85,- | La Gondola, Sardines. . .55,-
Charcuterie . . .155,-

Menu 295,- pr. pers.

min 2. pers.

3x Snacks / Main course / Dessert

Cheese +45,-

menu is chosen by the chef

Courses

Stracciatella di bufala 110,-
Salted Tartar, pickled onions, mushroom, rye bread 125,-
Jerusalem artichoke, fermented garlic, watercress. 145,-
Coalfish, leeks, peas, Vesterhavs cheese. 185,-
Porchetta, spring onions, tomato, lovage , potatoes. 195,-

Dessert

Rhubarb, strawberry, elderflower. 85,-
Cheese. 115,-