

musling°

— bistro —

We use fresh and seasonal produce & we often change the menu.

Example:

Around the Bistro

Sashimi of Hamachi from Thy in Jutland
with daikon & ponzu

Lobster ravioli,
Caviar, brown butter & sage

Mushroom bouillon

Brill with bone marrow, onions & redwine
sauce

Pak Choi with Szechuan, garlic & lime

Cherry, coconut & dark chocolate

Above menu 500,-

Wine pairing & cocktail 450,-

The menu must be ordered by the entire table

Oysters

3 / 6 pcs

Roumegous Fine de Claire # 3, FR 85/160,-

Gillardeau # 3, FR 140/270,-

Limfjords, Denmark 140/270,-

Oyster tasting

One of each - 3 pieces 125,-

Two of each - 6 pieces 240,-

Four of each - 12 pieces 470,-

Eight of each - 24 pieces 900,-

Plateau de Fruits de Mer

1/2 Lobster from Limfjorden

4 pcs. French oysters

Cooked brown crab claws from the North Sea, shrimps from the cold North

Ceviche of fish from the North Sea, marinated blue mussels

Aioli, salted lemon emulsion & vinegar

750,-

Cold starters

Sashimi of Hamachi from Thy in Jutland with daikon & ponzu

140,-

Ceviche of white fish from the North Sea, lime, coriander & chili

115,-

Cured langoustine from Kattegat with baked garlic & tomato

140,-

Raw hand-dived scallop from Norway with crème fraiche and Caviar

165,-

Warm starters

Blue mussels from Limfjorden steamed in white wine & dill flower

105,-

Fish soup on lobsters shells, with mussels, cod & celery

145,-

Brown crab, oyster mushroom & mushroom bouillon

125,-

Mains

Grilled 1/2 lobster from Limfjorden with kale & mustard seeds

245,-

Steamed Cod with sauté of savoy cabbage & fishfumé

190,-

Fried brill, smoked marrow, mushrooms & red wine sauce

220,-

Danish Ribeye from Guldrummet, 300g, padron pepper & red wine glaze

300,-

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Greens / Side orders

biodynamic quality from Birkemosegaard

Kimchi, cucumber & sesame	65,-
French fries with French-fries-sauce	55,-
Young shoots of cabbage with oysters, juniper & horseradish	75,-
Fried Brussel sprouts with chipotle & bonito	80,-
Beetroot, fresh goat cheese & elderberry capers	75,-
Jerusalem artichokes with cream & tarragon	85,-
Carrots, carroway & carrot beurre blanc	75,-
Pak Choi with Szechuan, garlic & lime	75,-
Winter kale with bottarga-cremé and blue mussels	75,-

Cheese & Desserts

Cheese from Grand Fromage:

Fynbo Extra - cow milk cheese from Brønderslev

Blicher - semi-firm red cowmilk cheese from northern Jutland

Le Moulis - goat milk cheese from Pyrenees

Fourme de montage- French blue cheese from cow milk 115,-

Caramel ice cream, white chocolate & sea salt 95,-

Cherry, coconut & dark chocolate 95,-