

musling°

— bistro —

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

Example:

Around the Bistro

Sashimi on Hamachi from Thy with ponzu & pickled daikon

Fried danish squid with pure of parsley & red cabbage

Steamed cod with celery, carrot, fennel, potato crème & smoked cheese sauce
Jerusalem artichokes with cream & tarragon

Chamomile mousse, bergamot, crystallized honey & almonds

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, 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

Ceviche of white fish from the North Sea, lime, coriander & chili 115,-

Raw hand-dived scallop from Norway with crème fraiche & caviar 165,-

Sashimi on Hamachi from Thy with ponzu & pickled daikon 145,-

Poached cod roe with bottarga & broccoli 135,-

Handdived scallop with sour crème & Gastro Unika 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,-

Fried danish squid with pure of parsley & red cabbage 145,-

Pasta Vongole, tarragon & breadcrumbs 155,-

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Mains

Grilled ½ lobster with kale & mustard seeds	245,-
Steamed Cod with celery, carrot, fennel, potato crème & smoked cheese sauce	190,-
Fried brill, smoked marrow, mushrooms & red wine sauce	220,-
Danish Ribeye from Guldrummet, 300g, padron pepper & red wine glaze	300,-

Greens / Side orders

biodynamic quality from Birkemosegaard

Kimchi, cucumber & sesame	65,-
French fries with French-fries-sauce	55,-
Fried Brussel sprouts with chipotle & bonito	80,-
Beetroot, fresh goat cheese & elderberry capers	75,-
Jerusalem artichokes with cream & tarragon	85,-
Pak Choi with Szechuan, garlic & lime	75,-
Steamed leek with toasted bread and leek-emulsion	75,-

Cheese & Desserts

Cheese from Grand Fromage:

Svendbo - firm cow cheese from South of Funen

Västerbotten - firm cow cheese from Burträsk in Sweden

Le Moulis - goat milk cheese from Pyrenees

Fourme de montagne- French blue cheese from cow milk 105,-

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

Chamomile mousse, bergamot, crystallized honey & almonds 95,-

White chocolate, pear & jerusalem artichoke 95,-

Sweets for the coffee 45,-