

musling°

— bistro —

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

Around the Bistro

4 course menu

Sashimi - Hamachi - ponzu

White asparagus - Langoustine - egg yolk

Pan-fried halibut - asparagus - oliveoil
blanquette
Spinach - cheese - shallots

Lemon tart - black lemon - poppy seed

Above menu 500,-
The menu must be ordered by the entire table

Oysters

3 / 6 pcs

Fines de Romegous #3 85/160,-
Marennes, France
*Terroir oysters from the family
Roumégous salty clairs*

Gillardeau #2 140/270,-
Portugal, Ireland, Utah Beach & Marennes
In its own league since the 50's

Limfjords 140/270,-
Denmark
Last original & wild oysters in Europe

One of each - 3 pieces 125,-
Two of each - 6 pieces 240,-
Four of each - 12 pieces 470,-

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, marinated mussels
Aioli, salted lemon emulsion & vinegar

750,-

Cold starters

Ceviche - chili - coriander 115,-
Sashimi - hamachi - ponzu 145,-
Scallop - crème fraiche - caviar 165,-

Warm starters

Blue mussels from Limfjorden - white wine - dill flower 105,-
Lobstersoup - cod - mussels 145,-
White asparagus - langoustine - egg yolk 185,-
Mackerel - parsley - apple 125,-

Mains

Whole roasted plaice - nori seaweed - teriyaki - green tomatoes 200,-
Pan-fried halibut - asparagus - oliveoil blanquette 220,-
Grilled 1/2 lobster - butter 265,-
Grilled Danish ribeye - redwinesauce 300,-

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Greens / Side orders

biodynamic quality from Birkemosegaard

Lettuce - olives - anchovy	75,-
Spinach - cheese - shallots	75,-
Beetroot tartar - horseradish - caper	75,-
Green asparagus - sourdough - yeast	80,-
White asparagus - xo sauce - bonito	80,-
Eggplant - halibut fin - tomato	75,-
French fries	55,-

Cheese & Desserts

Svenbo	firm cow cheese from Fyn	
Västerbotten	firm cow cheese from Burträsk in Sweden	
Marsk brie	brie on cow milk from Jernved	
Fourme de montagne	french blue cheese from cow milk	115,-
Lemon tart - black lemon - poppy seed		95,-
Danish rhubarb - milk - hibiscus		95,-
Petit four		55,-