

**BISTRO CENTRAL**

# Menu Central

5 retter - 5 courses

Skal bestilles af hele bordet	345	<i>Must be ordered by the entire table</i>
Tilkøb af vinmenu & mineralvand	295	<i>Optional wine menu &amp; mineral water</i>
<b>Kroketter</b> af slethvar med urtecrème		<i>Croquettes</i> <i>of brill with herb cream</i>
<b>Kammusling &amp; urtesmør</b>		<i>Scallops &amp; herb butter</i>
<b>Rørt oksetatar</b> pinjekerner, tomater & urter		<i>Stirred tartare of beef</i> <i>pine nuts, tomatoes &amp; herbs</i>
<b>Vesterhavspighvar</b> spæde grøntsager, pommes purée & hummerbisque		<i>Vesterhavs-turbot</i> <i>baby vegetables, pommes purée &amp; lobster bisque</i>
<b>Sommertroffel &amp; hasselnøddeis</b>		<i>Summer truffle &amp; hazelnut ice cream</i>

## Snacks

<b>Østers &amp; kumquats</b>	35	<i>Oysters &amp; kumquats</i>
tilkøb af et glas bobler	50	<i>optional a glass of bubbles</i>
<b>Kammusling &amp; urtesmør</b>	45	<i>Scallops &amp; herb butter</i>
<b>Calamari fritti</b> aioli	75	<i>Calamari fritti</i> <i>aioli</i>
<b>Jomfruhummer i tempura</b> & grillet citronmayo	75	<i>Langoustine in tempura</i> <i>&amp; grilled lemon mayo</i>
<b>Grillede padróns &amp; parmesan</b>	65	<i>Grilled padróns &amp; parmesan</i>
<b>San Daniele skinke</b> ristede hasselnødder & olivenolie	70	<i>San Daniele ham</i> <i>roasted hazelnuts &amp; olive oil</i>
<b>Kroketter</b> af slethvar med urtecrème	50	<i>Croquettes</i> <i>of brill with herb cream</i>



## Retter – Courses

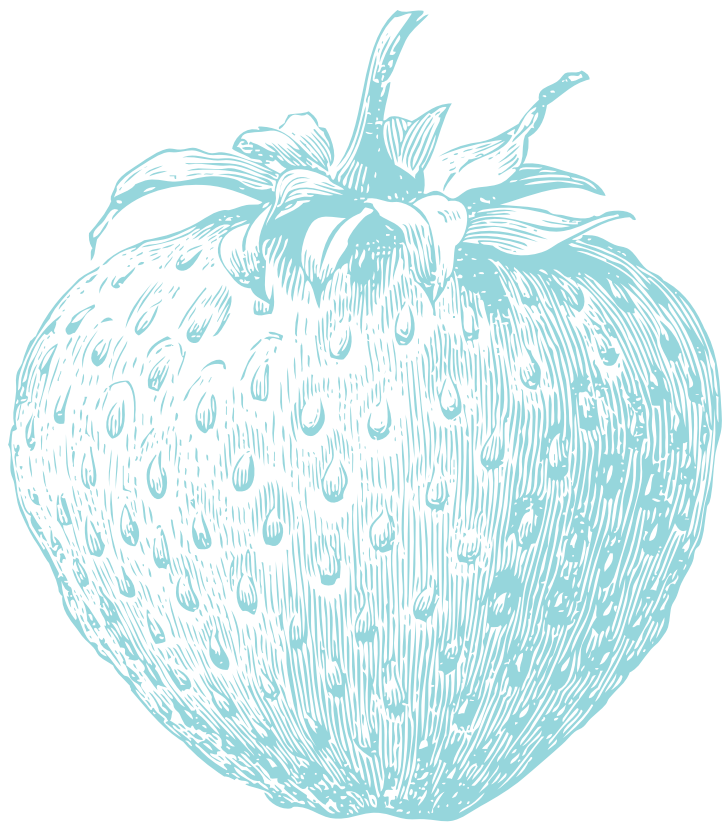
<b>Burrata</b> mynte, friske hasselnødder, olivenolie & grillt brød	95	<b>Burrata</b> <i>mint, fresh hazelnuts, olive oil &amp; grilled bread</i>
<b>Rørt oksetatar</b> pinjekerner, tomater & urter	95	<b>Stirred tartare of beef</b> <i>pine nuts, tomatoes &amp; herbs</i>
<b>Ceviche af torsk</b> lime, shiso, piment d'espelette & chili	85	<b>Ceviche of cod</b> <i>lime, shiso, piment d'espelette &amp; chili</i>
<b>Tatar af gulfinnet tun</b> avocado, sesam, soja, lime & korianderskud	95	<b>Tartare of yellowfin tuna</b> <i>avocado, sesame, soy, lime &amp; coriander shoots</i>
<b>Bikini toast</b> Serrano skinke, mozarella & trøffel	85	<b>Bikini toast</b> <i>Serrano ham, mozarella &amp; truffle</i>
<b>Rib-eye</b> fritter & béarnaise tilkøb af trøffel	225 50	<b>Rib-eye</b> <i>fries &amp; béarnaise optional truffle</i>
<b>Cacio e Pepe</b> pasta, parmesan, pecorino & peber tilkøb af trøffel	125 50	<b>Cacio e Pepe</b> <i>pasta, parmesan, pecorino &amp; pepper optional truffle</i>
<b>Vesterhavspighvar</b> spæde grøntsager, pommes purée & hummerbisque	170	<b>Vesterhavs-turbot</b> <i>baby vegetables, pommes purée &amp; lobster bisque</i>
<b>Svampetoast</b> sæsonens svampe à la crème & Vesterhavsost	110	<b>Mushroom toast</b> <i>Seasonal mushrooms à la Crème &amp; Vesterhavs-cheese</i>

## Sides

<b>Pommes frites med mayo</b>	50	<b>Pommes frites with mayo</b>
<b>Grøn salat</b>	45	<b>Green salad</b>

## Dessert

<b>Sommertøffel &amp; hasselnøddeis</b>	95	<b>Summer truffle &amp; hazelnut ice cream</b>
<b>Citronsorbet &amp; vodka</b>	65	<b>Lemon sorbet &amp; vodka</b>
<b>Tarte Tatin &amp; nougatkrokant</b>	85	<b>Tarte Tatin &amp; nougat crunchy ice cream</b>



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