



GASTRO
BY BØGH

Today's Menu

Starter

Salmon ceviche, squash, pickled peach stone, frisée, jalapeño oil, tapioca pearls, nasturtium, lemon/apple juice

Veg

Kohlrabi, watermelon, squash, pickled peach stone, frisée, jalapeño oil, tapioca pearls, nasturtium, lemon/apple juice

Main Course

Ravioli with ricotta and spinach in whitewine sauce, chicken, parmesan, sage, walnuts(G,L,N)

Veg

Ravioli with ricotta and spinach in white wine sauce, soy protein, parmesan, sage, walnuts (G, L, N)

Cold Cuts

Charcuterie, stracciatella, pickled red onions, cornichons, soft rosemary cheese (S, L)

Green Salad

Romaine lettuce, olives, red onion, pea shoots, radicchio, cucumber, semi-dried tomato, feta (L)

Hearty Salad

Roasted beets, fennel, baked tomato, frisée, curry vinaigrette, seeds

Tapenade

Fresh cheese with peas and basil (L)

Weekly Dressing

Pomegranate vinaigrette, spicy sesame dressing (G)

Sweet

Nut mazarin

If purchased extra:

Cheese

Selection of French cheeses (L)

Cold Cuts

Chicken salad with fried portobello, red onion, mustard, shiso, pickled pumpkin (E)

Allergens: V: Vegetarian – GL: Gluten/Lactose – S: Pork – N: Nuts – Æ: Egg – VG: Veg