



GASTRO
BY BØGH

Today's Menu

Starter

Fish cakes, remoulade, carrot, celery, lemon, dill (G,E,L)

Veg – Dill cakes, remoulade, carrot, celery, lemon, dill (G,E,L)

Main Course

Beef patty with caramelized onions and brown gravy, pickled cucumber, beetroot, chives (L)
Served with boiled potatoes with herbs

Veg –

Mushroom patty with caramelized onions and brown gravy, pickled cucumber, beetroot, chives (L)
Served with boiled potatoes with herbs

Cold Cuts

“Dyrlægens natmad” (traditional Danish open-faced sandwich), liver pâté, salted veal, beetroot with tarragon, bacon (S,G,L)

Green Salad

Lollo rosso, frisée, romaine, apples, pointed cabbage, quick-pickled cucumber, mustard seeds

Meal Salad

Pasta salad with pesto, zucchini, savoy cabbage, parmesan, tomato, pickled red onion (L,G)

Weekly Dressings

White balsamic/tomato vinaigrette
Tarragon/garlic crème fraîche (L)

Tapenade

Cottage cheese with avocado (L)

Dessert

Chocolate mousse, burnt white chocolate, cocoa crumble, caramelized nuts (G,L,N)

If Purchased:

Cheese

Selection of French cheeses (L)

Cold Cuts

Ham salad with cottage cheese, mustard, red onion, tomato, pickled red onion, chives (S,E,L)

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