



GASTRO
BY BØGH

Today's menu

Starter

Gyoza with chicken, kewpie mayo, spring onions, sesame (L, Æ)

Veg

Gyoza with vegetables, kewpie mayo, spring onions, sesame (L, Æ)

Main course

Chicken in green curry sauce, bell pepper, bamboo shoots, carrot, cabbage, topped with Thai basil and sugar snap peas

Served with jasmine rice topped with spring onions

Veg

Tofu in green curry sauce, bell pepper, bamboo shoots, carrot, cabbage, topped with Thai basil and sugar snap peas

Served with jasmine rice topped with spring onions

Cold cuts

Tuna salad, mustard, celery, red onion, pickled tomato, jalapeños, dill (Æ)

Cold cuts

Roast beef, remoulade, crispy onions, pickled cucumber, horseradish, cress (Æ)

Green salad

Frisée lettuce, cherry tomatoes, pumpkin, apples, Mediterranean salad, seeds

Meal salad

Pointed cabbage, carrot, edamame beans, sprouts, seaweed, sesame

Dressing of the week

Basil crème fraîche (L)

Balsamic vinaigrette

Tapenade

Kimchi

If purchased additionally

Cheese

Selection of French cheeses (L)

Egg, tomato and mayo platter (Æ)

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