



GASTRO  
BY BØGH

### Today's menu

#### Starter

Gyoza with chicken, kewpie mayo, spring onions, sesame (L,  $\text{Æ}$ )

#### Veg

Gyoza with vegetables, kewpie mayo, spring onions, sesame (L,  $\text{Æ}$ )

#### 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 ( $\text{Æ}$ )

#### Cold cuts

Roast beef, remoulade, crispy onions, pickled cucumber, horseradish, cress ( $\text{Æ}$ )

#### 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 ( $\text{Æ}$ )

Allergens: V: Vegetarian – GL: Gluten/Lactose – S: Pork – N: Nuts –  $\text{Æ}$ : Egg – VG: Veg