



GASTRO
BY BØGH

Today's menu

Starter

Nachos, guacamole, feta, olives, pickled jalapenos, parsley (L)

Veg

Nachos, guacamole, feta, olives, pickled jalapenos, parsley (L)

Main course (2 pieces per person)

Fajita with chicken, onion, bell pepper, iceberg lettuce, grated cheese, cucumber, mint, lime
(G)

Creme fraiche, mild tomato chili sauce (L)

Veg (2 pieces per person)

Fajita with soy protein, onion, bell pepper, iceberg lettuce, grated cheese, cucumber, mint,
lime (G)

Creme fraiche, mild tomato chili sauce (L)

Cold cuts

Turkey, chili mayo, sun dried tomato, cress, pea shoots (Æ)

Cold cuts

Pork pate, cornichons, beetroot, rye bread chips, thyme (S,G)

Green salad

Mixed salad, kohlrabi, kale, sunflower seeds, bulls blood, semi dried tomato

Meal salad

Roasted carrot, peas, pointed cabbage, lentils, yogurt dressing (L)

This week's dressing

Paprika dressing (L)

Herb vinaigrette

If purchased additionally

Cheese

Selection of French cheeses (L)