



GASTRO
BY BØGH

Today's menu

Starter

Smoked salmon, egg salad, chili flakes, almonds, hazelnut, watercress (Æ,N)

Veg

Egg salad, baked zucchini, chili flakes, almonds, hazelnut, pea shoots (Æ,N)

Main course

Chicken in curry sauce, topped with chives (L)
Served with rice, topped with coconut flakes and raisins (N)

Veg

Lentils, potatoes and chickpeas in curry sauce, topped with chives (L)
Served with rice, topped with coconut flakes and raisins (N)

Cold cuts

Meatballs, remoulade, red cabbage, pickled cucumber, shiso (G,L,Æ)

Cold cuts

Rolled pork, pickled mustard seeds, wild garlic/cucumber relish, red onion, cress (S)

Green salad

Spinach, pointed cabbage, carrot, little gem lettuce, Mediterranean mix, seeds

Meal salad

Chickpeas, beetroot, kale, walnuts, feta (L,N)

Dressing of the week

Arugula vinaigrette
Spiced crème fraîche dressing (L)

Tapenade

Cottage cheese with lemon oil (L)

If purchased additionally:

Cheese

Selection of French cheeses (L)