



GASTRO  
BY BØGH

### Today's Menu

#### Starter

Smoked salmon with smoked fresh cheese, cucumber, capers, toasted rye bread and radicchio (L,G)

#### Veg

New potatoes with smoked fresh cheese, cucumber, capers, toasted rye bread and radicchio (G,L)

#### Main Course

Veal in mustard and horseradish sauce with carrots, pointed cabbage, turnips and green asparagus (L)

Served with herb potatoes

#### Veg

Beans, carrots, pointed cabbage, turnips and green asparagus in mustard and horseradish sauce (L)

#### Cold Cuts

Roast beef with remoulade, pickled cucumber, horseradish, red onion and crispy fried onions (G,Æ)

#### Cold Cuts

Ham with Italian salad, cherry tomatoes and pickled pumpkin (S,Æ)

#### Green Salad

Little Gem lettuce, pointed cabbage, beetroot, kale and radishes with feta and walnuts (L)

#### Meal Salad

Chickpeas, tahini dressing, fennel, carrots, frisée lettuce topped with roasted tomatoes

#### This Week's Dressings

Rocket vinaigrette

Basil crème fraîche (L)

#### Tapenade

Tomato chickpea spread

#### If purchased additionally:

Cheese

Selection of French cheeses (L)