



GASTRO
BY BØGH

Today's Menu

Starter

Smoked mackerel, tomato sauce, cottage cheese, pickled red onion, semi dried tomato, sunflower seeds, watercress (L)

Veg

Baked tomato, cottage cheese, pickled red onion, semi dried tomato, watercress (L)

Main Course

Beef patty with onion sauce, beetroot, spring onion and pickled cucumber (L)
Served with potatoes with leek oil

Veg

Mushroom patty with onion sauce, beetroot, spring onion and pickled cucumber (L)
Served with potatoes with leek oil

Cold Cuts

Country ham, Italian salad, grilled bell pepper, red sorrel (S,L,Æ)

Cold Cuts

Salami Napoli, artichoke, rosemary mayo, rye bread chips, pickled seeds, thyme (S,Æ,G)

Green Salad

Kohlrabi, lollo rosa, pointed cabbage, pea shoots, broccoli, seeds

Meal Salad

Baked zucchini, freekeh, tahini dressing, peas, potato, cauliflower, olives, cucumber (G)

Dressing of the Week

Passion fruit vinaigrette with herbs
Basil crème fraîche (L)

Tapenade

Avocado/cucumber spread (L)

Sweet

Rum mousse, raspberries, chocolate and almonds (L,N)

If purchased as an add on:

Cheese

Selection of French cheeses (L)

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