



GASTRO
BY BØGH

Today's Menu

Starter

Egg salad, red onion, pickled cucumber, cornichons, pearl onions, chorizo crumble, shiso (E,G)

Veg

Egg salad, red onion, pickled cucumber, cornichons, pearl onions, shiso (E)

Main Course

Danish hash with pork and veal, onions, potatoes, beetroot, and béarnaise, chives, parsley (S,E,D)

Veg

Danish hash with portobello, celeriac and carrots, onions, potatoes, beetroot, and béarnaise, chives, parsley (E,D)

Cold Cuts

Rolled pork sausage, red onion, aspic, ravigote sauce, cress (S,G)

Cold Cuts

Chicken de Provence, fermented lemon mayo, bell pepper, semi dried tomato, cress (E)

Green Salad

Frisée lettuce, bell pepper, mixed salad leaves, red onion, olives, spinach, bean sprouts

Salad

Red cabbage, pointed cabbage, carrot, cranberries, palm kale, kale, vinaigrette, pomegranate seeds

Dressing of the Week

Curry vinaigrette

Dill buttermilk crème fraîche (D)

If Purchased Separately:

Cheese

Selection of French cheeses (D)