



GASTRO
BY BØGH

Today's Menu

Starter

Tuna mousse with radish, capers, roasted tomato, palm kale, corn, dill, trout roe (Æ,L)

Veg

Beluga lentil salad with butter beans, radish, capers, roasted tomato, palm kale, corn, dill (Æ,L)

Main Course

Meatloaf with brown gravy, beetroot, Brussels sprouts, lingonberries (S,G,L,Æ)
Served with mashed potatoes with sweet potato and carrots (L)

Veg

Soy protein steak with brown gravy, beetroot, Brussels sprouts, lingonberries (L)
Served with mashed potatoes with sweet potato and carrots (L)

Cold Cuts and Toppings

Danish rolled pork sausage, aspic, mustard mayonnaise, pickled cucumber, red onion, cress (S,Æ)

Cold Cuts and Toppings

Chicken, curry dressing, bell pepper, Borettane onions, pea shoots, beetroot sprouts (Æ)

Green Salad

Pointed cabbage, mixed salad leaves, radish, kale, pickled red onion, sugar snap peas, carrot

Hearty Salad

Green lentils, cauliflower, tahini dressing, broccoli, crisp lettuce, Padrón peppers, tomato

Dressing of the Week

Capers and rocket vinaigrette

Bell pepper crème fraîche (L)

If Purchased as an Add-on:

Cheese

Selection of French cheeses (L)