GASTRO BY BØGH

Today's Menu

Starter
Börek with feta and herbs, beetroot dip, mint, parsley (G,L)

Veg
Börek with feta and herbs, beetroot dip, mint, parsley (G,L)

Main Course
Beef köfte, bell pepper, red onion, courgette, pickled bell pepper, pickled chilli, parsley (G)
Served with bulgur, peas, carrot, onion, mint (G) and garlic yoghurt (L)

Veg
Veggie balls, bell pepper, red onion, courgette, pickled bell pepper, pickled chilli, parsley
Served with bulgur, peas, carrot, onion, mint (G) and garlic yoghurt (L)

Cold Cuts
Chicken salad, gherkins, mushrooms, capers, mustard, pickled red onion, shiso (Æ)

Cold Cuts
Porchetta, rosemary mayonnaise, pickled corn, semi-dried tomatoes, pea shoots (S,Æ)

Green Salad
Lollo rosso, kohlrabi, palm kale, spinach, edamame beans, pumpkin seeds, crisp lettuce

Grain Salad
Quinoa, olives, tomato, red onion, cucumber, pointed cabbage, parsley, feta, walnuts (L,N)

Dressing of the Week
Caper and rocket vinaigrette
Bell pepper crème fraîche (L)

Tapenade
Hummus with paprika and olive oil

Dessert
Mazarin cake with raspberry mousse, berries, chocolate (G,L,Æ,N)

If ordered as an add-on:
Cheese
Selection of French cheeses (L)

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