

# BISTRO 1620

## **Forretter**

*Starters*

### **Østers - Oysters**

*3 stk/pcs 95,-*

*6 stk/pcs 185,-*

*9 stk/psc 215,-*

*serveres med fermenteret chili/rødvinsglace*

*served with fermented chili/redwine glace*

### **Caviar**

**Rogn Caviar Baerii**

*15gr. 195,-*

*30gr. 295,-*

**Caviar Kristal**

*30gr. 495,-*

*serveres med blini, creme fraiche, rødløg*

*served with blini, sour creme, red onions*

### **Krabbe salat - Crab salad 95,-**

*glaskål, crouton, dild*

*cabbage, crouton, dill*

### **Kammusling – Scallop 125,-**

*caviar, brunet smør, hasselnød, skovsyre*

*caviar, brown butter, hazelnut, herbs*

### **Tatar 125,-**

*syltede sennepskorn, løg, chips, urter*

*pickled mustard grains, onion, chips, herbs*

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## Hovedretter - Mains

### **Moules-frites 195,-**

*blåmuslinger, hvidløg, fritter  
mussels, garlic, fries*

### **Salad Nicoise 185,-**

*lynstegt tun, pocheret æg, romaine salat, ansjossauce, oliven  
quick fried tuna, poached egg, romaine salad, anchovy sauce, olives*

### **Confiteret kylling – Confit de Poulet 195 ,-**

*brisler, kantarel, trompethat, variation af grønt  
sweetbreads, mushrooms, variation of greens*

### **Farseret Pighvar – Stuffed Turbot 255,-**

*gulerødder, ramsløgkapers, danske kartofler, fermenteret muslinge/hvidløgssauce  
carrots, ramson capers, danish potatoes, fermented mussel/garlic sauce*

### **Cuvette Frites 180 gr. 195,-**

*bearnaise, fritter, salat  
bearnaise, fries, salad*

### **Oksemørbrad 200 gr / Tenderloin steak 200 gr 295,-**

*bearnaise, fritter, salat  
bearnaise, fries, salad*

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## **Sides & sauces**

*Nye danske kartofler, fritter eller knust kartoffel 45,-*

*New danish potatoes, fries or mashed potatoes 45,-*

*Bearnaise, rødvinssauce eller trøffelsauce 45,-*

*Bearnaise, redwinesauce or trufflesauce 45,-*

*Svampe med hvidløg og kryddersmør 45,-*

*Mushrooms with garlic and butter 45,-*

## **Deleretter – Sharing menu**

*for 2 – for two*

### **Helstegt Havtaske hale – Fried Monkfish tail 545,-**

*porre, syltet løg, danske kartofler, muslingesauce*

*leaks, pickled onions, danish potatoes, musselssauce*

### **Chateaubriand 695,-**

*knust kartoffel, trøffel puré, trøffelsauce*

*mash, truffle puré, trufflesauce*

*frisk revet trøffel 75,-*

*fresh grated truffle 75,-*

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## Dessert

### **Crème brûlée 85,-**

*solbær sorbet, tørret marengs  
blackcurrant sorbet, dried meringue*

### **Madeline 85,-**

*vaniljeis, nougatin  
vanilla ice cream, nougatin*

### **Citrontærte – Lemonpie 95,-**

*vaniljeis, brunet smør, hvid chokolade  
vanilla ice cream, brown butter, white chocolate*

*Ost – Cheese*

*3 stk/psc 85,-*

*5 stk/psc 125,-*

### **Petitfour & kaffe – Petitfour & coffee 110,-**

*canelé, macaron, fransk nougat  
canelé, macaron, french nougat*

*Spørg din tjener om allergener – ask your waiter about allergies*