

# ENGLISH

... MENU ...

*Bistro  
mig og Annie*

EST. 2024

MORNING & LUNCH



# . . BREAKFAST . .



— MONDAY - FRIDAY UNTIL 12:00 & SATURDAY - SUNDAY UNTIL 13:00 —

**YOGURT BOWL . . . . . 39,- DKK**

MADE WITH GREEK YOGURT,  
TOPPED WITH FIG JAM, GRANOLA & MIXED BERRIES

**PANCAKES . . . . . 38,- DKK**

HOMEMADE AMERICAN PANCAKES WITH POWDERED SUGAR, MAPLE SYRUP AND BERRIES

**LUNAS OMELET \*(V) . . . . . 84,- DKK**

OMELET WITH POTATOES, PARMESAN, BACON & CHIVES.  
SERVED WITH HOMEMADE BREAD. **CHOOSE BETWEEN:** SOURDOUGH BREAD OR RYE BREAD

**EGGS BENEDICT / EGGS FLORENTINE (V) . . . . . 47,- DKK**

WARM MUFFINS **CHOOSE BETWEEN:** POACHED EGG & BACON,  
OR POACHED EGG AND SPINACH (VEGETARIAN). BOTH TOPPED WITH HOLLANDAISE SAUCE

**CROQUE MONSIEUR . . . . . 67,- DKK**

HOMEMADE TOAST BREAD WITH COTTO HAM, BECHAMEL SAUCE, CHEESE AND MUSTARD MAYO.  
TOPPED WITH PARMESAN & GREENS

**CROQUE MADAME . . . . . 72,- DKK**

HOMEMADE TOAST BREAD WITH COTTO HAM, BECHAMEL SAUCE, CHEESE AND MUSTARD MAYO.  
TOPPED WITH PARMESAN, FRIED EGG & GREENS

(V) - THE DISH IS VEGETARIAN

\*(V) - THE DISH CAN BE MADE VEGETARIAN

## . . BREAD AND TOPPINGS . .

**CHOOSE BETWEEN: SOURDOUGH BREAD OR RYE BREAD**

**BUTTER . . . . . 22,- DKK**

**HOMEMADE JAM . . . . . 22,- DKK**

**NORTH SEA CHEESE . . . . . 32,- DKK**

**COTTO HAM . . . . . 32,- DKK**

**COTTO HAM & NORTH SEA CHEESE . . . . . 38,- DKK**



**BUTTER CROISSANT . . . . . 17,- DKK**



**DO YOU HAVE A FOOD ALLERGY?**

ASK YOUR WAITER SO WE CAN GUIDE YOU SAFELY THROUGH THE MENU



# . . LYNGBY BRUNCH . .



— MONDAY - FRIDAY UNTIL 12:00 & SATURDAY - SUNDAY UNTIL 13:00 —

- HOMEMADE BREAD - BUTTER & NORTH SEA CHEESE -  
- HOMEMADE JAM - FRESH FRUIT - YOGURT BOWL WITH GRANOLA -

CHOOSE FROM THE FOLLOWING: 1. AMERICAN PANCAKES OR CROISSANT  
2. BACON & BRUNCH SAUSAGES OR SALMON W. COTTAGE CHEESE OR BROCCOLI (VEGETARIAN)  
3. SCRAMBLED EGGS OR FRIED EGGS — 4. FRESHLY SQUEEZED ORANGE JUICE OR APPLE JUICE

(ADD AVOCADO 10 KR.) **169,- PER PERSON**

CHILDREN'S BRUNCH - **75,- DKK** UNDER 10 YEARS: RYE BREAD - BACON AND SAUSAGES -  
- PANCAKE - SCRAMBLED EGGS - FRESH FRUIT - APPLE JUICE -

**EXTRA: MIMOSA - 65,- DKK**



## . . OPEN-FACED SANDWICHES . .



— ON HOMEMADE RYE BREAD. BETWEEN 11:00 - 16:00 —

CHOOSE 2 PIECES OF OPEN-FACED SANDWICHES FOR  
**155,- DKK PER PERSON**

**AVOCADO \*(V)** . . . . . **85,- DKK**  
POACHED EGG, HAND-PEELED SHRIMP, CRESS DRESSING & HERBS

**PLAICE** . . . . . **85,- DKK**  
WITH REMOULADE & HAND-PEELED SHRIMP

**CHICKENSALAD** . . . . . **85,- DKK**  
WITH BACON & CELERY

**GRAVLAX** . . . . . **85,- DKK**  
HONEY AND MUSTARD DRESSING, PICKLED RED ONIONS & POACHED EGG

**BEEF TARTARE** . . . . . **85,- DKK**  
CHANTERELLES & TRUFFLE MAYONNAISE

**POTATO (V)** . . . . . **85,- DKK**  
DANISH POTATOES, CRISPY FRIED ONIONS, SMOKED MAYONNAISE,  
PICKLED RED ONIONS & FRESH RADISHES - (ADD BACON 10 KR.)

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# . . LUNCH & EVENING MENU . .



— MONDAY - FRIDAY FROM 12:00 & SATURDAY - SUNDAY FROM 13:00 —

## . . SALADS . .

- CAESAR SALAD** . . . . . **73,- DKK**  
CHICKEN BREAST, CRISPY BACON, CROUTONS, PARMESAN, CAESAR DRESSING
- CHEVRE CHAUD (V)** . . . . . **73,- DKK**  
MIXED GREEN SALAD, ARUGULA, SUN-DRIED FIG, GOAT CHEESE, WALNUTS,  
POMEGRANATE & HOMEMADE BALSAMIC VINEGAR

## . . OUR CLASSICS . .

- BELLA CLASSIC BURGER** . . . . . **93,- DKK**  
BEEF, TRUFFLE MAYONNAISE, PORTOBELLO, PICKLED ONIONS,  
PICKLES AND CHEESE. SERVED WITH FRENCH FRIES AND AIOLI  
(ADD BACON 10 KR.)
- CRISPY CHICKEN BURGER \*(V)** . . . . . **92,- DKK**  
SALAD, PICKLES AND CHILI MAYONNAISE. SERVED WITH FRENCH  
FRIES AND KETCHUP. (VEGETARIAN OPTION)
- BUTTER CHICKEN** . . . . . **94,- DKK**  
MARINATED CHICKEN FILLET PREPARED IN BUTTER, TOMATO SAUCE AND TOPPED  
WITH MIXED NUTS. BASMATI RICE IS INCLUDED WITH THE DISH.  
(ADD NAAN-BREAD 20 KR.)
- FISH & CHIPS** . . . . . **89,- DKK**  
COD WITH FRENCH FRIES & TARTAR SAUCE

## ————— SNACKS —————

— EVERY DAY FROM 16:00 —

- |   |   |
|---|---|
| <b>ROASTED ALMONDS</b> . . . . . <b>35,- DKK</b>  | <b>CHARCUTERIE BOARD</b> . . . . . <b>119,- DKK</b>   |
| <b>OLIVES</b> . . . . . <b>35,- DKK</b><br>NOCELLARA AND KALAMATA WITH STONE  | MORTADELLA & PROSCIUTTO HAM,<br>PEPPER SALAMI, NORTH SEA CHEESE, BLUE CHEESE,<br>BRIE, SALTED CRACKERS, GRAPES, WALNUTS,<br>HONEY & HOMEMADE JAM. |
| <b>NACHOS (V)</b> . . . . . <b>115,- DKK</b><br>WITH CHEESE, SALSA, GUACAMOLE<br>AND SOUR CREAM. (ADD CHICKEN 20 KR.) |   |

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ENGLISH

... MENU ...

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mig og Annie*

EST. 2024



LUNCH & EVENING





# .. THREE COURSE MENU ..



— EVERY DAY FROM 16:00 —

**245,- PER PERSON**

**STARTER**

BURRATA

*Mix of cherry tomatoes - pine nuts - burrata and basil-oil*

**MAIN**

SALMON-LINGUINE

*Smoked salmon in a creamy caper sauce with dill, lemon & parmesan*

**DESSERT**

CREME-BRULEE

*With crispy burnt sugar*

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## .. WINE PARRING ..

**IGP SAUVIGNON BLANC LA CROIX DE VIGNES**  
FRUITY, FRESH & SHARP

**3 GLASS**  
155,- PER PERSON

**BRILLEMONT PINOT NOIR LA LOGE DES VIGNES**  
SOFT, WELL-BALANCED WITH AROMAS OF SOUTHERN FRENCH GARRIGUE HERBS

**ANNA ALONSO MOSCATEL DO DOURO**  
DESSERT WINE WITH WELL-BALANCED SWEETNESS, INTENSE EXOTIC FLAVOR WITH A HINT OF HONEY



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# .. EVENING MENU ..



— EVERY DAY FROM 16:00 —

## .. STARTERS ..

**BEEF TARTARE** ..... 39,- DKK

GRATED EGG YOLK - PARMESAN FLAKES - CHILI & TRUFFLE MAYO

**BRUSCHETTA M. SMOKED MACKEREL** ..... 42,- DKK

CAPERS - RED PEPPER PESTO - PICKLED CUCUMBER AND BELL PEPPER

**BURRATA (V)** ..... 67,- DKK

MIX OF CHERRY TOMATOES - PINE NUTS - BURRATA AND BASIL OIL

## .. MAIN COURSES ..

**RIBEYE STEAK** ..... 148,- DKK

CA 200G. SERVED WITH CORN RIBS OR FRENCH FRIES AND BEARNAISE

**SALMON-LINGUINE** ..... 145,- DKK

SMOKED SALMON IN A CREAMY CAPER SAUCE WITH DILL, LEMON & PARMESAN

**MOULES MARINIÈRES** ..... 133,- DKK

MUSSELS IN TOMATO SAUCE WITH THYME & FETA CHEESE.

SERVED WITH FRENCH FRIES

**MUSHROOM RISOTTO (V)** ..... 92,- DKK

MIXED FOREST MUSHROOMS, TRUFFLE OIL & PARMESAN FLAKES

**CAULIFLOWER STEAK (V)** ..... 108,- DKK

BLUE MOLD BECHAMEL SAUCE, BUTTER-ROASTED CAULIFLOWER, LEMON OIL,

PARSLEY AND HAZELNUTS

### KIDSMENU

**KIDS FISH & CHIPS** ..... 69,- DKK

FRENCH FRIES, REMOULADE

**NUGGETS** ..... 49,- DKK

FRENCH FRIES, KETCHUP

**KIDS BUTTER CHICKEN** ..... 49,- DKK

### DESSERT

**CREME BRULEE** ..... 39,- DKK

WITH CRISPY BURNT SUGAR

**GATEAU MARCEL** ..... 39,- DKK

CHOCOLATE MOUSSE CAKE

**ICE CREAM WITH BERRIES & WAFFLES** ..... 65,- DKK  
(CAN BE SHARED)

**AFFOGATO** ..... 38,- DKK

VANILLA ICE CREAM WITH ESPRESSO SHOT

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# .. DRINKS ..



## COLD DRINKS

**SODA** . . . . . 39,- DKK  
PEPSI, PEPSI MAX, FAXE KONDI, MIRANDA ORANGE,  
MIRANDA LEMON

**ELDERFLOWER** . . . . . 29,- DKK

**HOMEMADE LEMONADE** . . . . . 39,- DKK  
CHOOSE BETWEEN: LEMON, RASPBERRY & MANGO / PASSION

**FRESHLY SQUEEZED ORANGE JUICE** . . 45,- DKK

**FILTERED WATER** . . . . . 35,- DKK  
SERVED IN PITCHERS - REGULAR OR SPARKLING.  
(WITH REFILL)

## DRAFT BEER

**NØRREBRO ØKO** . . . . . 65,- DKK  
NEW YORK LAGER 5,2% 40CL

**NØRREBRO ØKO CLASSIC** . . . . . 60 / 80,- DKK  
4.8% 40CL / 60CL

**NØRREBRO ØKO PILSNER** . . . . . 60 / 80,- DKK  
4.6% 40CL / 60CL

**NØRREBRO ØKO BOMBAY IPA** . . . . . 65,- DKK  
6,5% 40CL

**ANARKIST BROWN ALE** . . . . . 75,- DKK  
6,3% 40CL

**DARU INDIA STYLE LAGER** . . . . . 60,- DKK  
SVANEKE BRYGHUS 4,6% 40CL

**PAULANER WEISSBIER** . . . . . 70,- DKK  
5,5% 50CL

## COCKTAILS

**DARK 'N' STORMY** . . . . . 75,- DKK  
RUM, GINGER BEER, LIMEJUICE, ANGOSTURA BITTER

**RASPBERRY SMASH** . . . . . 75,- DKK  
GIN, RASPBERRY-PURE, LIMEJUICE, LEMONSODA

**GIN HASS** . . . . . 75,- DKK  
GIN, MANGOSIRUP, LIMEJUICE, LEMONSODA

**MOJITO** . . . . . 85,- DKK  
RUM, LIME, MINT, SPARKLING WATER

**ESPRESSO MARTINI** . . . . . 75,- DKK  
VODKA, ESPRESSO, KAHLUA, SALTED CARAMEL SIRUP

**APEROL SPRITZ** . . . . . 85,- DKK  
APEROL, PROSECCO, SPARKLING WATER

**OLD FASHIONED BULLEIT** . . . . . 95,- DKK  
BOURBON WHISKEY, CANE SUGAR, ANGOSTURA BITTER

## GIN & TONIC

**TANQUERAY** . . . . . 80,- DKK

**HENDRICKS** . . . . . 90,- DKK  
WITH CUCUMBER

**TANQUERAY NO.10** . . . . . 95,- DKK

**GIN MARE** . . . . . 90,- DKK

ADD FEVER TREE TONIC 10,- DKK

## WARM DRINKS

ALL OUR COFFEES ARE MADE WITH A DOUBLE SHOT

**FLITERED COFFEE** . . . . . 19,- DKK  
INCL. 1 REFILL . . . 32,- DKK

**AMERICANO** . . . . . 39,- DKK

**ESPRESSO** . . . . . 34,- DKK

**CAPPUCINO** . . . . . 47,- DKK

**FLAT WHITE** . . . . . 47,- DKK

**CAFFÉ LATTE** . . . . . 49,- DKK

**CORTADO** . . . . . 39,- DKK

**CHAI LATTE** . . . . . 50,- DKK  
TIGER SPICE

**ICED CAFFÉ LATTE** . . . . . 60,- DKK  
INCL SIRUP: VANILLA, CARAMEL, HAZELNUT

**HOT CHOCOLATE** . . . . . 45,- DKK

**MATCHA LATTE** . . . . . 50,- DKK  
(HOT OR ICED)

**IRISH COFFEE** . . . . . 85,- DKK  
TULLAMORE DEW

**RONNEFELDT TEA** . . . . . 40,- DKK  
MOROCCAN MINT, HERBS & GINGER, EARL GREY,  
ENG. BREAKFAST, ROYAL WHITE, MORGENTAU (GREEN)

OAT-MILK 5,- DKK

SIRUP 5,- DKK

## AKVAVIT / BITTERS

**JUBILÆUM** . . . . . 44,- DKK  
RØD AALBORG OR OP ANDERSSON 3CL

**LYSHOLMER** . . . . . 48,- DKK  
LINJE 3CL

**GAMMEL DANSK** . . . . . 44,- DKK  
FERNET BRANCA 3CL





# . . WINE MENU. .



## BUBBLES

GLASS 75,- BOTTLE 345,-

### CAVE DE TURCKHEIM ORGANIC CREMANT

FRESH, INTENSE AND WELL-BALANCED, CRISP AND SUPPLE AT THE SAME TIME. AN ELEGANT CREMANT THAT GOES WELL WITH DESSERTS OR AS AN APERITIF.

GLASS 90,- BOTTLE 695,-

### GREMILLET CHAMPAGNE BRUT AMBASSADEUR

EVERY SUCCESS DESERVES A GREMILLET. FINESSE AND FRESHNESS IN A GLASS.

GLASS 110,- BOTTLE 745,-

### GREMILLET CHAMPAGNE ROSÉ D'ASSEMBLAGE

DECANT ENJOYMENT. VINOUS AROMA AND TASTE OF CHERRIES AND STRAWBERRIES.

## RED WINE

GLASS 75,- BOTTLE 345,-

### VALDORET IGP PAYS D'OC OAKED MERLOT

CHARACTER AND PERSONALITY. SOUTHERN FRENCH MERLOT "WITH A TWIST"

GLASS 80,- BOTTLE 345,-

### BRILLEMONT PINOT NOIR LA LOGE DES VIGNES

SOFT, WELL-BALANCED WITH AROMAS OF SOUTHERN FRENCH GARRIGUE HERBS.

GLASS 85,- BOTTLE 385,-

### CHIANTI CLASSICO DONGIOVANNI

DRY AND FRESH WITH A BIG FULL BODY.

BOTTLE 545,-

### CHÂTEAU LA PERVENCHE "LA CLEF" LALANDE DE POMEROL

INTENSE NOSE WITH AROMAS OF RED FRUITS AND FRESH CURRANTS. ON THE PALATE THE WINE IS FULL-BODIED, ROUND, SUPPLE AND CREAMY. THE FINISH IS BALANCED AND LONG.

BOTTLE 595,-

### PREDATOR OLD VINE ZINFANDEL

BLACK CHERRIES, CHOCOLATE AND SPICES. MUSCULAR CALIFORNIA.

BOTTLE 595,-

### STAPHYLE LIMITADA, MALBEC

THE ESSENCE OF ARGENTINA IN A BOTTLE.

## ROSÉ

GLASS 75,- BOTTLE 345,-

### DOMAINE GATTONE, I.G.P. L'ILE DE BEAUTÉ

FRESH, FRUITY, LIGHT ROSÉ FROM THE CORSICA REGION.

GLASS 80,- BOTTLE 375,-

### CHÂTEAU LAMOTHE BERGERAC BELAIR

FROM APERITIF TO MAIN COURSE, THE SWEETNESS AND ACIDITY ALLOW YOU TO ACCOMPANY YOUR GRILLED MEAT ALL THE WAY. THE TASTE OF THE SOUTH OF FRANCE IN SUMMER.

## WHITE WINE

GLASS 75,- BOTTLE 345,-

### IGP SAUVIGNON BLANC LA CROIX DE VIGNES

FRUITY, FRESH AND SHARP.

GLASS 80,- BOTTLE 355,-

### WEINGUT EGERT ERBACHER MICHELSMARK RIESLING

GERMAN RIESLING AT ITS VERY BEST.

GLASS 90,- BOTTLE 495,-

### STAPHYLE PREMIUM, CHARDONNAY

CLASSIC SOUTH AMERICAN CHARDONNAY WITH NOTES OF CITRUS AND TROPICAL FRUIT.

BOTTLE 545,-

### RUTHERFORD RANCH CHARDONNAY NAPA VALLEY

FATNESS AND FINESSE, ONLY NAPA VALLEY CAN DELIVER.

BOTTLE 695,-

### SANCERRE BLANC GRAND CUVÉE

DELICATE AND INTENSE, THE GRAND CUVÉE IS ONLY PRODUCED IN THE BEST VINTAGES.

*Bistro  
miq og Annie*