

Lunch & Evening

*Bistro
mía og Annie*
Est. 2024

English Menu

Three Course Menu

Three course menu every day from 16:00

245 kr. per person

Starter

BURRATA

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

Main

CARBONARA

traditional carbonara pasta with pancetta and linguine

Dessert

CREME-BRULEE

With crispy burnt sugar.

Wine Pairing

3 glasses - 165 kr. per person

IGP SAUVIGNON BLANC LA CROIX DE VIGNES

Fruity, fresh & sharp.

STAPHYLE PREMIUM, CHARDONNAY

Classic south american chardonnay with notes of citrus and tropical fruit.

ANNA ALONSO MOSCATEL DO DOURO

Dessert wine with well-balanced sweetness, intense exotic flavor with a hint of honey.

Lunch & Evening

Every day from 12:00

Snacks

ROASTED ALMONDS

35 DKK

OLIVES

35 DKK

nocellara and Kalamata with stone.

Salads

CAESAR SALAD

73 DKK

chicken breast, crispy bacon, croutons, parmesan, caesar dressing.

CHEVRE CHAUD (V)

83 DKK

mixed green salad, arugula, sun-dried fig, goat cheese, walnuts, pomegranate & homemade balsamic vinegar.

GREEK SALAD (V)

89 DKK

with cherry tomato cucumbers, capers, feta cheese, red pepper, olive and onions.

Classics

NACHOS (V)

115 DKK

with cheese, salsa, guacamole and sour cream. Add chicken 20 kr.

BELLA CLASSIC BURGER

93 DKK

beef, truffle mayonnaise, portobello, pickled onions, pickled cucumber and cheese. Served with french fries and aioli. Add bacon 20 kr.

CRISPY CHICKEN BURGER *(V)

92 DKK

salad, pickled onions, pickled cucumber 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.

Evening Menu

Every day from 16:00

Starters

BEEF TARTARE

39 DKK

grated egg yolk - parmesan flakes - chili & truffle mayo.

BURRATA (V)

67 DKK

mix of cherry tomatoes - pine nuts - burrata and basil oil.

PINSA *(V)

115 DKK

with gorgonzola zucchini flowers mortadel and eggplant
(can be also vegan and vegetarian).

CHEESE BALLS

67 DKK

with tomato chutney.

Mains

RIBEYE STEAK

148 DKK

ca 200g. served with french fries and bearnaise.

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.

CARBONARA

139 DKK

traditional carbonara pasta with pancetta and linguine.

MUSSELS

165 DKK

With cream-wine sauce and french fries.

SALMON WELLINGTON

159 DKK

with mix kinoa salat with parsley and lemon dressing.

Dessert

CREME BRULEE

39 DKK

with crispy burnt sugar

GATEAU MARCEL

39 DKK

chocolate mousse cake

ICE CREAM, BERRIES & WAFFLES

65 DKK

can be shared

AFFOGATO

38 DKK

vanilla ice cream with espresso shot

PAVLOV

59 DKK

with strawberries

Kids Menu

KIDS FISH & CHIPS

69 DKK

french fries, remoulade

NUGGETS

49 DKK

french fries, ketchup

KIDS BUTTER CHICKEN

49 DKK

(V) - the dish is vegetarian

*(V) - the dish can be made vegetarian

Allergies? Ask your waiter so we can guide you
safely through the menu

@migoganniebistro

Cold drinks

SODA 39 DKK

pepsi, pepsi max, faxe kondi,
miranda orange, miranda lemon.

ELDERFLOWER 29 DKK

HOMEMADE LEMONADE 39 DKK

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 (HOT OR ICED) 50 DKK

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



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 75 DKK BOTTLE 345 DKK

GREMILLET CHAMPAGNE BRUT AMBASSADEUR

every success deserves a gremillet. finesse and freshness in a glass.

GLASS 90 DKK BOTTLE 695 DKK

GREMILLET CHAMPAGNE ROSÉ D'ASSEMBLAGE

decant enjoyment. vinous aroma and taste of cherries and strawberries.

GLASS 110 DKK BOTTLE 745 DKK

Red Wine



VALDORET IGP PAYS D'OC OAKED MERLOT

character and personality. southern french merlot "with a twist"

GLASS 75 DKK BOTTLE 345 DKK

BRILLEMONT PINOT NOIR LA LOGE DES VIGNES

soft, well-balanced with aromas of southern french garrigue herbs.

GLASS 80 DKK BOTTLE 345 DKK

CHIANTI CLASSICO DONGIOVANNI D'ASSEMBLAGE

dry and fresh with a big full body.

GLASS 85 DKK BOTTLE 385 DKK

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 545 DKK

PREDATOR OLD VINE ZINFANDEL

black cherries, chocolate and spices. muscular california.

BOTTLE 595 DKK

STAPHYLE LIMITADA, MALBEC

the essence of Argentina in a bottle.

BOTTLE 595 DKK

Rosé



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

fresh, fruity, light rosé from the corsica region.

GLASS 75 DKK BOTTLE 345 DKK

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.

GLASS 80 DKK BOTTLE 375 DKK

White Wine



IGP SAUVIGNON BLANC LA CROIX DE VIGNES

fruity, fresh and sharp.

GLASS 75 DKK BOTTLE 345 DKK

WEINGUT EGERT ERBACHER MICHELSMARK RIESLING

german riesling at its very best.

GLASS 85 DKK BOTTLE 355 DKK

STAPHYLE PREMIUM, CHARDONNAY

classic south american chardonnay with notes of citrus and tropical fruit.

GLASS 90 DKK BOTTLE 495 DKK

RUTHERFORD RANCH CHARDONNAY NAPA VALLEY

fatness and finesse, only napa valley can deliver.

BOTTLE 545 DKK

SANCERRE BLANC GRAND CUVÉE

delicate and intense, the grand cuvée is only produced in the best vintages.

BOTTLE 695 DKK

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