



*Morning & Lunch*

*Bistro  
mía og Annie*  
*Est. 2024*



*English Menu*

# Breakfast

Every day from 09:30 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

## 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

(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

# Lyngby Brunch

Every day from 09:30 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 avocado (vegetarian)
3. Scrambled eggs or fried eggs
4. Freshly squeezed orange juice or apple juice

**Add avocado for 10 DKK**

**169 DKK PER PERSON**

**EXTRA: MIMOSA 65 DKK**

## **CHILDREN'S BRUNCH (UNDER 10 YEARS OLD)**

**75 DKK**

rye bread - bacon and sausages - pancake - scrambled eggs -  
fresh fruit - apple juice.

# 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

### **CHICKEN SALAD**

**85 DKK**

with bacon & celery

### **BEEF TARTARE**

**85 DKK**

grated egg yolk - parmesan flakes - chili & truffle mayo

### **POTATO (V)**

**85 DKK**

danish potatoes, crispy fried onions, smoked mayonnaise,  
pickled red onions & fresh radishes - (Add bacon 10 kr.)

**(V) - the dish is vegetarian**

**\*(V) - the dish can be made vegetarian**

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safely through the menu**

**@migoganniebistro**

# 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.

## 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

*Bistro  
mig og Annie*