

Lunch & Evening

*Bistro
mia 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

BRAISED PORK CHEEKS

with mashed potatoes, fried onions, and Madagascar pepper sauce.

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.

BRILLEMONT PINOT NOIR LA LOGE DES VIGNES

Soft and well-balanced, with an aroma of Southern French garrigue herbs.

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

83 DKK

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

CHEVRE CHAUD (V)

93 DKK

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

Classics

NACHOS (V)

115 DKK

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

BELLA CLASSIC BURGER

99 DKK

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

CRISPY CHICKEN BURGER *(V)

98 DKK

salad, pickled onions, pickled cucumber and chili mayonnaise. Served with french fries and ketchup. (Vegetarian option)

BUTTER CHICKEN

98 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

97 DKK

tempura cod with french fries & tartar sauce.

(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

Evening Menu

Every day from 16:00

Starters

STEAK TARTARE

with capers, pickled pearl onions, and chive mayonnaise.

49 DKK

BURRATA (V)

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

67 DKK

FAROESE SMOKED SALMON

with frisée salad, cucumber, horseradish, and buttermilk dressing.

54 DKK

MIXED SALAD WITH WARM GOAT CHEESE

walnuts, pomegranate, and homemade balsamic vinaigrette.

42 DKK

HAND-PEELED SHRIMP

with rosé sauce and baby gem lettuce

45 DKK

Mains

RIBEYE STEAK

ca 200g. served with french fries and bearnaise.

158 DKK

STEAK TARTARE WITH FRIES

pickled pearl onions, and chive mayonnaise, served with French fries and green salad.

148 DKK

GNOCCHI WITH SPINACH (V)

pesto Genovese, and burrata.

99 DKK

BAKED COD WITH CAPERS

cucumber, cherry tomatoes, potatoes, and beurre blanc.

129 DKK

MUSSELS

With cream-wine sauce and french fries.

165 DKK

BRAISED PORK CHEEKS

with mashed potatoes, fried onions, and Madagascar pepper sauce

128 DKK

Dessert

CREME BRULEE

with crispy burnt sugar

39 DKK

GATEAU MARCEL

chocolate mousse cake

39 DKK

ICE CREAM, BERRIES & WAFFLES

can be shared

65 DKK

AFFOGATO

vanilla ice cream with espresso shot

38 DKK

PAVLOV

59 DKK

Kids Menu

KIDS FISH & CHIPS

french fries, remoulade

69 DKK

NUGGETS

french fries, ketchup

49 DKK

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

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Cold drinks

SODA 39 DKK

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

ELDERFLOWER 39 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 70 DKK

new york lager 5,2% 40cl

NØRREBRO ØKO CLASSIC 65/85 DKK

4.8% 40cl / 60cl

NØRREBRO ØKO PILSNER 65/85 DKK

4.6% 40cl / 60cl

NØRREBRO ØKO BOMBAY IPA 70 DKK

6,5% 40cl

BROWN ALE 75 DKK

6,3% 40cl

DARU INDIA STYLE LAGER 60 DKK

svaneke bryghus 4,6% 40cl

PAULANER WEISSBIER 75 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

LIMONCELLO SPRITZ 85 DKK

Limoncello, prosecco, sparkling water, lemon

ESPRESSO MARTINI 85 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" LANDE 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*