



Morning & Lunch

*Bistro
mia & 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

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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.)

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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.

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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

FILTERED 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