LUNCH

SNACKS

Green Gordal Oliven 45,-

Nuts 45,-

Grilled bread with guanciale, pickled herbs & sweet red onion 55,-

French fries with mayonnaise 55,-

Salade verte 55,-
Green salad with vinaigrette

Potato chips with cream and herbs 65,-

30gr. Baerii-caviar from ROGN 550,-
Chopped egg - chives - brioche - crème fraîche

30gr. Oscietra-caviar from ROGN 750,-
Chopped egg - chives - brioche - crème fraîche

GILLARDEAU

Oysters 3 pcs./6 pcs./12 pcs. 150,-/250,-/450,-
Vinaigrette - lemon

3 pcs. Oyters 175,-
Tomato water - orange - olives

3 pcs. Fried Oysters 175,-
Comté cremé - spinach - olive oil

8 pcs. Cocktail Gillardeau Oysters 195,-
Elderflower vinaigrette - lemon

DISHES

Beef Tartare 165,-
Chopped capers - chopped cornichons - flambéed tomato purée - horseradish - potato chips

Crevettes rouges (peel-your-own) 145,-
Lemon - mayonnaise

Salade Niçoise 165,-
Grilled tuna - anchovies - egg - haricots verts - potato - olives - tomato

Croque Madame 145,-
Gratinated sandwich - ham - béchamel - gruyère - egg - salad

Moules Frites 185,-
French fries - pernod - chilli - ginger - garlic

Beef Carpaccio 165,-
Parmesan - salad - truffle mayonnaise - olive oil

Smoked salmon from Fynbo 155,-
Kefir - new potatoes - radishes - herbs

Lunch Steak 245,-
Beef Tenderloin - green salad - fries - bordelaise sauce

DESSERT

2 pcs. Petits fours 65,-

Crème brûlée with Polynesian vanilla & sorbet 110,-

Aromatic chocolate mousse with orange syrup and passion fruit 135,-

Le Bistro du Port is as classic as its name suggests. We celebrate the timeless traditions of French cuisine —
We pay tribute to the harbour that surrounds us, and to the atmosphere it brings. Above all, we celebrate the warm and welcoming spirit that has always been at the heart of a true French bistro.
Bienvenue.

We are happy to accommodate allergies and special dietary requirements.
Please ask a member of staff.

le BISTRO du PORT

DINNER

SNACKS

Green Gordal Olives 45,-

Nuts 45,-

Grilled bread with guanciale, pickled herbs & sweet red onion 55,-

French fries with mayonnaise 55,-

Salade verte 55,-
Green salad with vinaigrette

Potato chips with cream and herbs 65,-

CAVIAR

30gr. Baerii-caviar from ROGN 550,-
Chopped egg - chives - brioche - creme fraiche

30gr. Oscietra-caviar from ROGN 750,-
Chopped egg - chives - brioche - creme fraiche

Hasselback Potatoes confit in duck fat 250,-
Creme fraiche - chives - caviar

STARTERS

Beef tartare 165,-
Chopped capers - chopped cornichons - flambéed tomato purée - horseradish - potato chips

Beef Carpaccio 165,-
Parmesan - salad - truffle mayonnaise - olive oil

Stuffed Morels 225,-
Chicken stuffing - truffles - hazelnuts - croutons

Vol-au-vent 185,-
Veal sweetbreads - pickled chanterelles - apple

Agnolotti with nduja à la Rosendahl 155,-
Roasted morels - sage & mushroom sauce
(Can also be made vegetarian)

Scallop in cabbage 195,-
Pear - kohlrabi - duck liver foam

GILLARDEAU

Oysters 3 pcs./6 pcs./12 pcs. 150,-/250,-/450,-
Vinaigrette - lemon

3 pcs. Oysters 175,-
Tomato water - orange - olives

3 pcs. Fried Oysters 175,-
Comté cremé - spinach - olive oil

8 pcs. Cocktail Gillardeau Oysters 195,-
Elderflower vinaigrette - lemon

MAIN COURSES

Tournedos Rossini 545,-
Crouton - truffle - duck liver

Côte de boeuf 1465,- for 2-3 people
Béarnaise sauce - pommes frites - beans

Whole Steamed Turbot (for sharing) 995,-
Steamed in white wine & herbs - beurre blanc - new small potatoes - fried spinach

Stuffed Lemon Sole 345,-
Fried on bread - nage sauce with caviar & chives - carrots - potatoes

Pigeon Pithivier 285,-
Mushroom farce - duck liver - cabbage - confit pigeon leg - beetroot

Moules Frites 185,-
French fries - pernod - chilli - ginger - garlic

Slow Roasted Cauliflower 195,-
Almonds - tarragon beurre blanc - spinach

EXTRAS

Freshly shaved truffle 125,-

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