



BISTRO VERDE

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PLANT-BASED BISTRO

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# WEEKEND BRUNCH

Saturday & Sunday 09:00 - 13:00

## TOFU SCRAMBLE 80,-

Tofu scramble open sandwich aquamayo, tofu, rucola, cherry tomatoes Libre™ bacon, chive.

G-S

## COTTAGE CHEESE 80,-

Cottage cheese open sandwich sunflower seeds cream, tomato, cucumber.

G

## VANILLA PANCAKES 70,-

Vanilla pancakes 3 pancakes with fresh fruits and maple sirup.

G-S

## BRUNCH PLATE

Tofu scramble with Libre™ bacon, sausages, cottage cheese, yoghurt with homemade granola & fruits, avocado, vanilla pancakes with jam & fresh fruits, served with bread.

G-N-S

190,-

# PASTRIES

09:00 - SOLD OUT

## SPANDAUER 35,-

Traditional Danish pastry with vanilla custard & roasted almonds.

G-N

## CINNAMON ROLL 35,-

A plant-based take on the traditional cinnamon roll.

G-N

# PREMIUM SPIRITS

## Premium Whiskys 2 cl

### The Single Grain Japanese Whisky

Fantastically well-balanced, but at the same time exciting and complex.

80,-

### Ardbeg An Oa the ultimate islay single malt

Notes of creamy caramel, aniseed, dates and hints of peach and banana with a lingering, seductive and smoky aftertaste.

80,-

### The Dalmore 15 years

100% sherry cask-aged. Fine structure with flavors of sweet vanilla, aromatic cloves, cinnamon, ginger, Spanish oranges, citrus, and lime.

110,-

### Glengoyne 21 YO Single Malt

Notes of sherry, caramel, dried fruit, spices and honey. Glengoyne calls it a Christmas cake in a glass. Natural deep color comes from the casks.

190,-

## Premium Rum 2 cl

### A.H. Riise Founders Reserve

Tropical fruit, cherries and gentle tobacco notes. Refreshing fruits, dark chocolate, vanilla, plums, almonds and a hint of brown sugar. Soft, persistent aftertaste.

70,-

### Ron Millonario XO Solera Reserva

Pleasantly sweet taste of caramel, dates, figs. Notes of cloves, brown sugar, mild spices, oak cask. Lingering sweetness.

90,-

### A.H Riise Signature - Master Blender Collection

Unique blend, sweet heat, velvety. Fascinating scent: ripe fruits, coconut, caramel, mint. Complex, smooth. Citrus, apricots, coconut, eucalyptus. Finish: fruits, caramel.

175,-

## Liqueur 2 cl

### Disaronno Amaretto Almond Liqueur

Bittersweet almond taste. Infusion of apricot kernel oil, burnt sugar, 17 herbs, fruits. Produced in Saronno, Italy.

45,-

# BISTRO VERDE

GF = Gluten-free G = Contains Gluten N = Contains Nuts S = Contains Soya

# BISTRO VERDE

# COCKTAILS

ALL DAY

## Aperol Spritz

Aperol Bitter, Prosecco, Sparkling Water.  
95,-

## Gin & Tonic

Gin, Tonic, Lemon.  
95,-

## Paloma

Tequila, Lime juice, sugar cane syrup,  
Pink Grapefruit soda .  
95,-

## Moscow Mule

Vodka, Ginger Beer, Lime Juice.  
95,-

## Margarita

Tequila, Cointreau, Lime Juice, Syrup.  
95,-

## Dark 'n' Stormy

Dark Rum, Ginger Beer, Angostura Bitters.  
95,-

## Ginfusion

Gin infused with lime kaffir leaves, passion fruit syrup,  
bergamot liqueur, lemon juice.  
110,-

## Negroni

Gin, Martini Rosso, Martini Bitter.  
110,-

## Old Fashioned

Bourbon, Angostura, Sugar Syrup.  
110,-

## Whiskey Sour

Fresh lemon juice, Jameson whiskey, sugar cane syrup.  
110,-

## Espresso Martini

Vodka, Coffee Liqueur, Espresso, Sugar Syrup.  
140,-



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# WELCOME DRINKS

ALL DAY

## PROSECCO

Dry sparkling wine.

90,-

## MIMOSA

Prosecco with orange juice.

95,-

## POMEGRANATE MARGARITA

Tequila & pomegranate juice.

95,-

## Bar Snacks

Mixed Olives

20,-

Salted Almonds

20,-

Peanuts

20,-

3 kinds of snacks

50,-

# SANDWICHES

09:00 - SOLD OUT

## BLT SANDWICH

Libre™ bacon, lettuce, tomato, mayo & fried onion.

G

80,-

## BBQ MUSHROOMS SANDWICH

Oyster mushrooms with coleslaw.

G

90,-

## FRIKADELLE SANDWICH

"Meat"-ball sandwich with pickled beetroots & horseradish cream.

G-S-N

90,-

## GRILLED PANINI

Toasted sourdough bread with basil pesto, salad, tomato,  
red onion, vegan cheese & fried tofu.

G-S

90,-

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# SMALL PLATES

Weekdays 11:30 - 21:00  
Weekends 13:00 - 21:00

<b>SOURDOUGH BREAD</b> Served with seasoned olive oil. G	25,-
<b>FRENCH FRIES</b> Served with ketchup. GF	60,-
<b>SOUP OF THE DAY</b> Chef's creation of the day.	80,-
<b>REVO™ SALMON SANDWICH</b> Sourdough bread with aioli, Revo™ salmon, rucola, cucumber, smoked cream, caviar & dill. G	80,-
<b>FRIED SHROOMS</b> Fried oyster mushrooms served with aioli dip & chives. G-S	80,-
<b>PORTOBELLO TEMP-EH-TATION SKEWER</b> Sliced portobello mushroom with cashew cream, tempeh, chives & pink pepper. S-N-GF	90,-
<b>HAKUNA PATATA</b> Roasted sweet potato, tzatziki, chili lime, pomegranate, thyme leaves & figs. S-GF	90,-
<b>CAESAR SALAD</b> Tofu-chunks, romaine salad, roasted walnuts, kalamata olives, cherry tomatoes, croutons & Caesar salad dressing. S-N-G	100,-

# WINE

## ROSÉ

<b>2021 PREMIERE ROSE ANNIVERSAIRE, FIGUIERE</b>	110,- / 500,-
Great freshness and elegance in this completely pink Rose. Notes of white lilies, peach, spicy citrus fruits and green strawberries.	

## RED WINE

<b>2020 PINOT NOIR RISERVA, VERAMONTE</b>	90,- / 400,-
Light and elegant Pinot Noir, in the completely fruity style. Juicy in both aroma and taste, with wild strawberries, rhubarb stalks and raspberries in the most beautiful combination.	
<b>2019 ROSSO DI MONTEPULCIANO DOC, AVIGNONESI</b>	100,- / 500,-
Typical Rosso di Montepulciano with both freshness, juiciness and delicate tannic structure. Notes of red cherries, leather, balsamic and fresh Mediterranean herbs.	
<b>2019 VALLE DE NABAL, RIBERA DEL DUERO, BODEGAS NABAL</b>	110,- / 550,-
Juiciness, fruit power and finesse. These are the absolute keywords of the wine. Notes of ripe cherries, blueberries and violets, complemented by licorice, green pepper and vanilla.	
<b>2018 VINO NOBILE DI MONTEPULCIANO, AVIGNONESI</b>	700,-
Intense, complex and with great finesse. The aroma of filled with juicy forest berries, balsamic, licorice and fresh pipe tobacco.	
<b>2017 RITUAL PINOT NOIR MONSTER BLOCK</b>	800,-
A wine with great fruit concentration, but at the same time with a very distinctive lightness. Velvety structure, with notes of ripe strawberries, dark cherries, fresh herbs and sweet tobacco.	
<b>2019 RIOJA LA QUINTANILLA RISERVA, BODEGAS BAIGORRI</b>	850,-
Rich, spicy and impressively complex wine. Creamy and powerful in its structure, with notes of wild forest berries, coffee, smoke and roasted spices.	
<b>2016 RIBERA DEL DUERO, LA FAMILIA, BODEGAS NABAL</b>	850,-
Big, expressive and very concentrated top wine, from ancient vines. Intense and dense in both aroma and taste, with notes of dark plums, pickled cherries, smoke and toasted cedar.	
<b>2019 DESIDERIO TOSCANA IGT MERLOT, AVIGNONESI</b>	900,-
Rich, dark and characterful Tuscan Merlot. Silky smooth and very elegant, with notes of plum, fresh herbs, chocolate and olives.	

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# WINE

## BUBBLES

**PROSECCO, CAMPO DEI SASS, CASA PAOLIN** 90,- / 450,-  
Extra dry, fruit-driven, with fruit notes of apple, pear, lemon and grapefruit. The wine is fresh and with good flavor intensity.

**2013 CHAMPAGNE, DOM PÉRIGNON** 3.500,-  
Elegant, dry and fruity sparkling rose, from the coast of Provence with flattering notes of peach, citrus fruit and forest strawberry.

## WHITE WINE

**2021 RIESLING KALKSTEIN TROCKEN, GUSTAVSHOF** 90,- / 400,-  
Crisp, light and densely packed with fruit. Notes of green apples white flowers, with a tantalizing minerality and refreshing acidity.

**2022 ALBARINO ETIQUETA VERDE , BODEGAS GRANBAZIN** 90,- / 400,-  
Crispy fresh with great aromatics and elegance. The wine oozes juicy Albarino fruit with notes of white peach, bitter grape, fresh lilies and mandarin.

**2020 CHARDONNAY RESERVE, VERAMONTE** 100,- / 450,-  
Intense, medium-bodied and slightly creamy Chardonnay. A large and open fragrance, with notes of peach, pineapple and fresh citrus fruits complemented by discreet barrel ageing.

**2022 SAUVIGNON BLANC, GERHARD WOHLMUTH** 450,-  
Characterful Sauvignon Blanc from the south-eastern corner of Austria. Extremely complex in both aroma and taste, with notes of gooseberry, ripe citrus fruits, white flowers and Asian herbs.

**2020 RIESLING RIED DR. WUNSCH, GERHARD WOHLMUTH** 650,-  
Big, powerful and concentrated single-field Riesling. The wine creeps up from the glass with a complex aroma of light apricots, crushed stones, yellow flowers and a hint of smoke.

**2018 RIOJA BLANCO BARRICA, BODEGAS BAIGORRI** 650,-  
Spiced, creamy and complex white Rioja. Beautiful golden rim, with an inviting aroma of sweet peaches, unripe pineapple, nut cream and oak finish.

**2017 CHARDONNAY RITUAL SUPERTUGA BLOCK, VERAMONTE** 900,-  
Powerful top Chardonnay. A sublime balance between fullness and freshness, with notes of golden apples, lemon peel and roasted hazelnuts.

**2018 ALBARINO VEIGALOBOS, BODEGAS GRANBAZIN** 1000,-  
Unique, intense and very complex Albarino. Mineral flavors, acidic and slightly creamy mouthfeel, with a symbiosis of yellow plums, orange summer flowers, salt water and a hint of freshly baked bread.

# MAIN PLATES

Weekdays 11:30 - 21:00  
Weekends 13:00 - 21:00

**CAESAR SALAD** 130,-  
Tofu-chunks, romaine salad, roasted walnuts, kalamata olives, cherry tomatoes, croutons & Caesar salad dressing.  
S-N-G

**SPAGHETTI CARBONARA** 160,-  
Served with mizuna, thyme, Libre™ bacon & vegan parmesan cheese.  
G-N

**BBQ BUDDHA BOWL** 160,-  
Black lentils with corriander, chickpeas, rucola, rice, bbq oyster mushrooms, tomato, cucumber & jalapeño-mint sauce.  
GF

**FRIKADELLER CLASSIC** 160,-  
Traditional Danish "meat"balls with potato salad, served with gravy.  
S-G

**FARMER'S STEW** 170,-  
Classic red wine reduction stew with potatoes, root vegetables & tofu chunks served with pearl barley.  
G-S

**DOUBLE TROUBLE BURGER** 170,-  
Two Beyond Meat patties, vegan cheddar cheese, Libre™ bacon, greens, pickled onion, tomato, pickles & cocktail sauce, served with fries.  
G

**JUICY MARBLES™ STEAK** 270,-  
Mustard/white wine reduction sauce, Pommes Anna, , roasted vegetables, served with sauce of choice: bearnaise or whiskey sauce.  
G-S

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# SWEETS

09:00 - 21:00

<b>FLØDEBOLLER</b> Traditional Danish cream puffs from Glean™. N-GF-S	40,-
<b>HOMEMADE PRALINE</b> Ask the waiter for the flavour of the day. N-GF-S	40,-
<b>VANILLA NICE</b> Two scoops of vanilla ice cream, served with berries. GF	60,-
<b>AFFOGATO AL CAFFÈ</b> Espresso with vanilla ice cream. N-GF-S	70,-
<b>CARROT DELIGHT</b> Carrot cake with vanilla ice cream. N-G-S	90,-
<b>GABI'S CHEESECAKE</b> Cashew based raw cheesecake with raspberry. N-GF	90,-



# DRINKS

## Coffee & Tea

Espresso	30,-	Babyccino	Free
Americano	30,-	Hot Water	20,-
Espresso Macchiato	35,-	Tea (black, green, herbal)	30,-
Flat White	45,-	Homemade Herbal Tea	35,-
Cappuccino	45,-	Hot Chocolate	45,-
Latte	45,-	Iced Matcha Latte	65,-
Latte Macchiato	45,-	Matcha Latte	65,-
Iced Coffee	50,-	Chai Latte	45,-
Irish Coffee w/2 cl whiskey	75,-		

We make all of our coffees with oat milk.  
And we can make all coffee using decaffeinated beans.

## Soft Drinks

Apple / Orange Juice	30,-	Homemade Lemonade	45,-
Coca Cola	35,-	☑️ Ginger Beer	35,-
Cola Zero	35,-	☑️ Tonic Water	35,-
☑️ Pink Grapefruit Soda	35,-	Still / Sparkling Water 33 cl	35,-
☑️ Pineapple Soda	35,-	Still / Sparkling Water 75 cl	50,-
Passion Fruit Fiesta Soda	35,-	Tap Water	Free

## Beer

1664 Blanc 33 cl	50,-	Draught Tuborg Pilsner 40 cl	60,-
Draught Tuborg Classic 40 cl	60,-	Draught Yakima IPA 40 cl	70,-

## Alcohol-Free Drinks

Carlsberg Nordic 33 cl	45,-	Mojito Mocktail	65,-
Sparkling Rose Wine	65,-	Aperol Spritz Mocktail	65,-
White Wine	65,-	Gin & Tonic Mocktail	65,-

## Kombucha

Kombucha Sea Buckthorn 24 cl	50,-
Kombucha Sour Cherry 24 cl	50,-
Kombucha Linden Flower 24 cl	50,-

Folk Kombucha is a contemporary Nordic brewery that blends traditional fermentation techniques with science, infusing new life into an ancient beverage passed down through generations.

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