

ALL DAY MENU

Opening hours

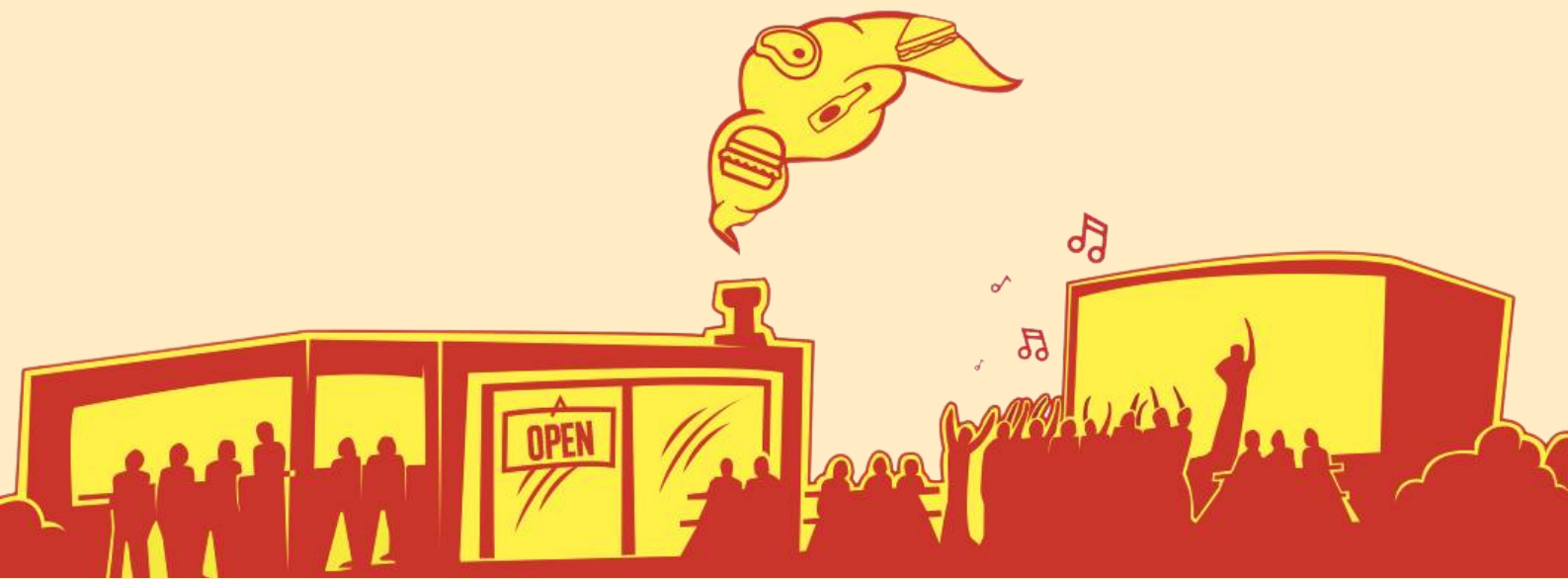
11 am - 21 pm

Bistro Nemo

Fabriksområdet 52 1440 København K

Reservation + 45 2733 6666 E-mail bistro@nemoland.dk

@f [nemolanddk](#)



Drikkevarer

Øl, sodavand og juice

Tuborg el. Tuborg Classic, fadøl **35 / 65**

Kronenbourg Blanc el. IPA, fadøl **40 / 70**

Christiania Pilsner el. Mosaic IPA, flaske øl **40**

Hampe øl, flaske **45**

Sodavand **30**

Cola, Cola Zero, Faxe Kondi, Squash, danskvand el. danskvand med citrus Kildevand **[25]**

Økologisk Antons juice **35**
Hyldeblomst, Hindbær, Solbær og Æblemost

Cocio kakaomælk **30**

Varme drikke

Sort kaffe eller te **30**

Espresso **30**

Cortado, Macchiato **35**

Café Latte, Cappuccino, flat white **40**

Varm Chokolade med flødeskum **40**

Irish Coffee **75 / 95**

Baileys el. Whisky 2 cl **35**

Cocktails

Gin & Tonic **75 / 95**

Aperol Spritz **95**

Drinks

Beer & soft drinks

Tuborg or Tuborg Classic, draught

Kronenbourg Blanc or IPA, draught

Christiania Pilsner or Mosaic IPA, bottle beer

Hemp beer, bottle

Sodas

Cola, Cola Zero, Faxe Kondi, Squash, sparkling water or sparkling water w. Citrus, Mineral water **[25]**

Antons organic fruit juices
Elderflower, Raspberry, Blackcurrant, Apple

Cocio Chocolate Milk

Hot drinks

Black coffee or tea

Espresso

Cortado, Macchiato

Café Latte, Cappuccino, flat white

Hot Chocolate w. Whipped cream

Irish Coffee

Baileys or Whisky 2 cl

Cocktails

Gin & Tonic

Aperol Spritz

Vin

Bobler

La Gioiosa Prosecco DOC **75 / 345**
Glera spumante, Italien 2020

Champagne Comtesse de **495**
Neples
Pinot noir og chardonnay, Frankrig

Hvid

Denis Marchais **65 / 295**
Colombard-Chardonnay
Gascogne, Frankrig 2021

Paradies, Riesling Feinherb **75 / 345**
Trocken, Æble og citrus
Tyskland 2022

Weingut Christoph Bauer **70 / 325**
Grüner veltliner, økologisk,
Østrig 2020

Despagne L'Outsider **70 / 325**
Sauvignon Blanc og Sémillon,
AOP Bordeaux, Frankrig 2020

Chablis AOC "Georges **85 / 395**
Deschamps"
Chardonnay, økologisk,
Frankrig 2019

Rosé

Casal de Ventozela **65 / 295**
Espadeiro, Portugal 2022

Wine

Bubbly

La Gioiosa Prosecco DOC
Glera spumante, Italy 2020

Champagne Comtesse de
Neples
Pinot noir and chardonnay, France

White

Denis Marchais
Colombard-Chardonnay
Gascogne, France 2021

Paradies, Riesling Feinherb
Trocken, apple and citrus
Germany, 2022

Weingut Christoph Bauer
Grüner veltliner, organic,
Austria 2020

Despagne L'Outsider
Sauvignon Blanc & Sémillon,
AOP Bordeaux, France 2020

Chablis AOC "Georges Deschamps"
Chardonnay, organic,
France 2019

Rosé

Casal de Ventozela
Espadeiro, Portugal 2022

Vin

Rød

Ruelas Reserva
Touriga, tinta roriz og syrah,
Portugal 2019

Lupi Reali' DOC
Montepulciano d'Abruzzo
Vegansk økologisk Italy 2021

Ripresa" DOC
Montepulciano d'Abruzzo,
økologisk, Italien 2017

Les Anneaux, Bordeaux AOC
Merlot og petit verdot,
økologisk, Frankrig 2019

Diciotto 18 % Gradi
Primitivo
Italien, 2021

Portvin

Niepoort "Fabelhaft Tawny,
Lagret 3.5 år på egetræsfade i
Portugal

Wine

Red

Ruelas Reserva
Touriga, tinta roriz and syrah,
Portugal 2019

Lupi Reali' DOC
Montepulciano d'Abruzzo
Vegan organic Italy 2021

Ripresa" DOC
Montepulciano d'Abruzzo,
organic, Italy 2017

Les Anneaux, Bordeaux AOC
Merlot and petit verdot,
organic, France 2019

Diciotto 18 % Gradi
Primitivo [Zinfandel]
Italy, 2021

Port

Niepoort "Fabelhaft" Tawny,
Aged In oak casks for 3.5 years
in Portugal

Breakfast
11.00 - 15.00

Lokal morgenmad

Røræg, bacon, pølser, ketchup, ost, friskbagt surdejsbrød og smør

95

Locals breakfast

Scrambled eggs, bacon, sausages, ketchup, cheese, freshly baked sourdough bread and butter

Omelet

Friske tomater, friskbagt surdejsbrød og smør

95

Omelet

Fresh tomatoes, freshly baked sourdough bread and butter

Brunch

Serveret med røræg/spejlæg, ketchup, bacon, pølser, friskbagt surdejsbrød, smør, ost, baked beans og Amerikansk pandekage med ahorn sirup

130

Brunch

Served with scrambled eggs/fried eggs, ketchup, bacon, sausages, freshly baked sourdough bread, cheese, baked beans and American pancake with maple syrup

From		
Forret	16.00 - 20.45	Starter
Ravioli med vesterhavssost 70 Serveret med rå æggeblomme og urter		Ravioli with North Sea cheese Served with raw egg yolk and herbs
Tiger rejer på spyd 85 Serveret med tomatsalsa og urter		Tiger prawn sticks Served with tomato salsa and herbs
Hovedret		Main course
Nemo signaturret; wagyu ribeye 350 Serveret med råstegte kartofler, smør stegte bønner og madagaskar pebersauce		Nemo signature dish; wagyu ribeye Served with fried potatoes, butter fried beans and madagascar pepper sauce
Frisk pasta 145 Med hvidløgsmarineret tiger rejer og friske urter i cremet flødesauce		Fresh pasta With garlic marinated tiger prawns and fresh herbs in a creamy sauce
Kalvecuvette 160 Serveret med flødekartofler, grillet spidskål og pebersauce		Veal cuvette Served with creme potatoes, grilled spring cabbage and pepper sauce
Cæsar salat a la Nemo 135 Serveret med frisk romaine, croutoner, parmesan, kylling og pancetta		Caesar salad a la Nemo Served with fresh romaine, croutons, parmesan, chicken and pancetta
Vegetar med gedeost 135		Vegetarian with goat cheese
Dessert		Dessert
Chokoladekage 70 Serveret med bourbon vaniljeis og havtorn coulis		Chocolate cake Served with bourbon vanilla ice creme and sea buckthorn coulis
Koldskål 80 Serveret med råsyltet jordbær og citron sorbet		Cold buttermilk soup Served with raw pickled strawberries and lemon sorbet

Bistro Nemo

From
Nemo burgers 11.00 - 20.45 Nemo burgers

Okse burger

120

Chili mayo, cheddar ost, bacon, tomat, løg, syltet agurk, sprød salat

Beef burger

Chili mayo, cheddar cheese, bacon, tomato, onion, pickled cucumber, crisp salad

Vegansk burger

120

Beyond meat, urte mayo, syltet agurk, løgringe og sprød salat

Vegan burger

Beyond meat, herb mayo, tomato, pickled cucumber, onion rings and crisp salad

[+ 50 with fries & dip]

Sides

Dybtstegte risottokugler

85

med trøffel creme

Deep fried risotto balls

with truffle creme

Hjemmelavet hot wings

95

Valgfri dip

Homemade hot-wings

Your choice of dip

Kartoffelmos med bacon

65

Mashed potatoes with bacon

Pommes frites

50

French fries

Dagens suppe – spørg tjeneren **95**

Friskbagt surdejsbrød og smør

Soup of the day – ask your waiter

Freshly baked sourdough bread and butter

Dips

Ketchup, almindelig mayo, vegansk urte mayo, estragon mayo, chili mayo

10

Ketchup, normal mayo, vegan herb mayo, tarragon mayo, chili mayo

Bistro Nemo