04.12.-08.12.2023

BOTANIQUE

BISTRO & BAR

SOUP & MAIN COURSE A - D 235,- || E 265,-

MONDAY

Cream soup with vegetables (1,3,7)

A) Tortilla, grilled chicken breast, onion, bacon, tomatoes, corn, cheese, baked potatoes, sour cream (1,3,7,12)

B) Beef knuckle roasted on the grill, potato croquettes, lemon mayonnaise (3,7)C) Fried pork schnitzel, mashed potatoes, pickled vegetables (1,3,7,12)

D) Chickpea hummus with roasted vegetables, arugula, baked baguette (1) VG, V

E) Baked fillet of king sea bream, vegetable fries with black lentils (4,7) GF

TUESDAY

Chicken soup with coconut milk and vegetables (9) GF

A) Pulled pork, mashed potatoes, fried onion rings (1,3,7)

B) Baked pieces of Norwegian salmon, pasta, leaf spinach, dried tomatoes (1,3,4,7)

C) BBQ beef burger in a butter bun, mayonnaise, baked bacon, marinated tomatoes, salad leaves, fried onions, fried potato chips (1,3,7,12)

D) Baked polenta with tomatoes and basil, variation of salad leaves, honey dressing, walnuts, grapes, baked baguette (8) V, VG

E) Grilled beef rump steak, baked potatoes, green pepper sauce (1,7)

WEDNESDAY

Due to a private event on 06/12/2023, we do not serve the lunch menu. Thank you for your understanding.

THURSDAY

Beef broth with meat, vegetables and tarragon (1,3,9)

A) Veal in cream souse, traditional dumpling, cranberries, whipped cream (1,3,7,9,12)
B) Sous-vide pork tenderloin, mashed potatoes, roasted cabbage (12) GF
C) Fried chicken breast in batter, coleslaw salad, baked American potatoes, BBQ mayonnaise (1,3,7)
D) Portobello baked with Violive cheese in a sesame bun, tomatoes, vegan mayonnaise, lettuce leaves, fresh vegetable salad, potato chips (1,3,7) V, VG

E) Baked Norwegian salmon steak, Mediterranean sauteed vegetables (4,9) GF

FRIDAY

Tomato and Basil Soup (7) GF

A) Fried Eidam cheese, boiled potatoes, tartar sauce (1,3,7)
B) Grilled pork steak, bacon baked beans, baked potatoes (3,7) GF
C) Baked chicken steak with Caesar salad, croutons, Grana Padano cheese (1,3,4,7,10,12)
D) Penne, sun-dried tomatoes, broccoli, arugula (1,3,12) V, VG
E) Beef Flank steak, carrot puree, roasted vegetables (7) GF

DESSERT BUFFET INCLUDED IN THE MENU



V-VEGAN

VG-VEGETARIAN

-CLUTEN FREE

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