

# MENU

Served until 10:30

## BREAKFAST

### Brunch 23,07 €

Avocado with cottage cheese and smoked salmon  
Onion pie with romesco sauce and aged ham  
Danish cheese with seasonal jam  
Organic yogurt with granola and berries  
Banana bread with salty caramel  
Sourdough roll, crisp bread and Danish butter

### Croque Madame 16,08 €

Smoked ham, cheese, mustard and fried egg  
*Extra fried egg +2,10 €*

### Avocado Toast 15,38 €

On toasted rye bread with romesco sauce,  
fried egg and spiced seeds  
*Smoked salmon +4,20 €*

### Scrambled Eggs and Bacon 11,89 €

Sourdough roll and Danish butter  
*Havarti "Gammel knas" Arla Unika +2,80 €*

### Organic Yoghurt 8,39 €

Granola and berries

### Sourdough roll, Danish butter and Cheese 6,29 €

*Seasonal jam +1,40 €*

### French toast 10,49 €

Berries and and vanilla ice cream

### Croissant 4,20 €

*Nutella +1,12 €*

*NB: Information on allergens can be obtained from staff.*

## COLD DRINKS

Champagne 16,08 €

Mimosa 11,19 €

Gin & Tonic 13,29 €

Aperol Spritz 13,29 €

Draft Beer 9,09/11,19 €

Bitter 6,99 €

Organic Juice 5,59/8,39 €

Orange or apple

Rebæl lemonade 6,99 €

Rhubarb & vanilla

Elderflower & mint

Lemon & ginger

## COFFEE / TEA

Double Espresso 4,20 €

Americano 5,59 €

Cortado 5,59 €

Cafe Latté 6,85 €

Cappuccino 6,85 €

Chai Latté 6,85 €

Latté Macchiato 6,85 €

Hot Chocolate 6,85 €

Ice Latté 6,85 €

Syrup 0,70 €

Whipped Cream 0,70 €

Tea from A.C. Perchs 4,90 €

Cool Herbal

Green Fragrant Jane

White Tempel

Breakfast

Earl Grey



Have you taken a nice picture of your food?

**Gastro**

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# MENU

Served from 10:45

## SNACKS

Nocellara olives	6,29 €
Burts chips with sea salt	4,90 €
Salty nuts	4,90 €
Serrano ham (aged 18 months) bread and romesco sauce	13,29 €
Sardines in olive oil grilled bread, lemon and mayo	15,38 €
Tuna fillet in olive oil grilled bread, lemon and mayo	15,38 €

## MAIN COURSES

<b>Steak Bearnaise</b>	38,46 €
250g ribeye, french fries and sauce bearnaise	
<b>Fish &amp; Chips</b>	22,38 €
With sauce tartare, mashed peas and lemon	
<b>Gastro Burger</b>	23,78 €
Grambogård beef patty, cheddar, bacon, tomato, caramelized onions and pickles Served with french fries and spicy mayo	
<b>Fried chicken burger</b>	22,38 €
Kimchimayo, pickles, and tomato served with French fries and spicy mayo	
<b>Quiche Lorraine</b>	20,28 €
Onion tart with "Gammel knas" Arla Unika, tomato, Salads in vinaigrette and aged ham	
<b>Caesar Salad</b>	21,68 €
Romaine, caesar dressing, croutons, parmesan and Danish chicken	
<b>Salad a la Nicoise</b>	22,38 €
potatoes, beans, dijonnaise, black olives, eggs and sardines	
<b>Hand Peeled Shrimps</b>	20,98 €
Grilled bread with mayo, lemon, dill and piment d'espelette	
<b>Dahl (VG)</b>	21,68 €
Red lentils, sweet potatoes, fried cauliflower and roasted cashews	

## APERITIF

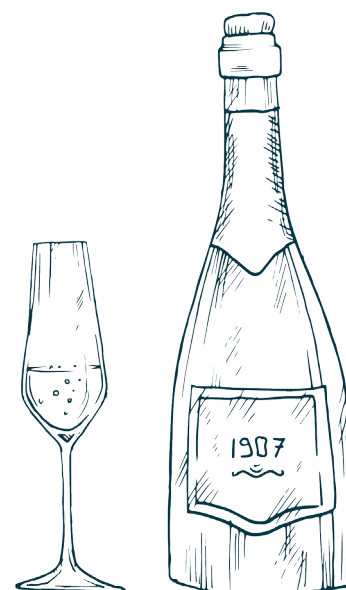
Champagne	16,08 €
Negroni	15,38 €
Gin & Tonic	13,29 €
Aperol Spritz	13,29 €
Hugo Spritz	13,29 €

## SIDE ORDERS

French fries with sea salt	6,29 €
Green salad with vinaigrette	4,90 €
Gastro's garlic bread	6,29 €
Sourdough bread & butter	4,90 €
Bearnaise sauce	3,50 €
Gastro's spicy mayo	1,40 €

## DESSERT

<b>Affogato</b>	9,09 €
Vanilla ice cream and espresso	
<b>French toast</b>	10,49 €
Berries and vanilla ice cream	
<b>Danish Cheeses</b>	17,48 €
Housemade jam and bread	



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# DRINKS



## GIN & TONIC

Gin Mare	13,29 €
Whitley Neill Blood Orange	13,29 €
Hendricks	13,29 €
The London No. 1	13,29 €

## COCKTAILS

Paloma	13,29 €
Hugo Spritz	13,29 €
Aperol Spritz	13,29 €
Passion Stormy	13,29 €
Negroni	15,38 €
Old Fashioned	15,38 €

## DRAFT BEER

Heineken	9,09 €
Nørrebro Bryghus Pilsner	9,09/11,19 €
Nørrebro Bryghus Classic	9,09/11,19 €
Nørrebro Bryghus Blanche	9,09/11,19 €
Lagunitas IPA	9,09/11,19 €
Anarkist New England IPA	9,09/11,19 €
Anarkist Brown Ale	9,09/11,19 €

## COLD DRINKS

Nørrebro Apple cider 4,9%	9,09 €
Anarkist Hazy IPA 0,5%	7,69 €
Heineken 0,0%	6,29 €
Soda	4,20/6,99 €
Still water w/wo citrus	3,50/5,59 €
Sparkling water	3,50 €
Organic juice	5,59/8,39 €
Apple or orange	
Rebæl lemonade	6,99 €
Rhubarb & vanilla	
Elderflower & mint	
Lemon & ginger	

## HOT DRINKS

Double espresso	4,20 €
Americano	5,59 €
Cortado	5,59 €
Cafe latté	6,85 €
Cappuccino	6,85 €
Chai latté	6,85 €
Latté macchiato	6,85 €
Hot chokolade	6,85 €
Ice latté	6,85 €
Syrup	0,7 €
Whipped Cream	0,7 €
Irish coffee	10,49 €
Coffee & Baileys	9,79 €
Tea from A.C. Perchs	4,90 €
Cool Herbal	
Green Fragrant Jane	
White Tempel	
Breakfast	
Earl Grey	

## SPIRITS & AVEC

WHISKY & BOURBON	
Stauning Rye	11,89 €
Stauning Kaos	13,29 €
Stauning Smoke	13,29 €
Old Pulteney 12 yrs	10,49 €
Buffalo Trace Bourbon	10,49 €
RUM	
Diplomatico Reserve	10,49 €
QRM, travel edition	13,29 €
COGNAC	
Bache Gabrielsen XO , Thomas prestige	13,29 €
Renault Carte Noir VSOP	13,29 €

# BUBBLES AND WINE

## BUBBLES

 Cava	Terra Terrae Brut Reserva, Spain	10,49/45,45 €
Champagne	Doyard Mahé, Blanc de Blancs, Extra Brut	16,08/87,41 €
Champagne	Doyard Mahé, Rosé, Brut	16,78/94,41 €
Champagne	Bollinger Special Cuvee	104,90 €
Champagne	2013 Doyard Mahé, Blanc de Blancs 1'er Cru	139,16 €
Champagne	2014 Bollinger La Grande Année	174,83 €
Champagne	2012 Dom Perignon	307,69 €



## ROSÉ

Provence	2021 Villa Aix, Coteaux d'Aix	11,19/48,95 €
Provence	2022 Villa Aix, Coteaux d'Aix, Magnum 1,5 L	94,41 €
Nahe	2023 Spätburgunder Rosé, Halbtrocken, Schneider	10,49/45,45 €
 Loire	2022 Sancerre Rosé, Berthier	15,38/69,23 €

## WHITE

 Loire	2021 Sauvignon Blanc, Berthier	11,19/48,95 €
 Loire	2021 Sancerre, Berthier	69,23 €
 Loire	2019 Sauvignon Blanc "Terre de Caillotte", Berthier, Magnum 1,5 L	104,90 €
Mosel	2021 Riesling Feinherb, Josef Rosch	10,49/45,45 €
Nahe	2021 Riesling, Niederhauser Hermannshöhle, Schneider	55,24 €
Burgundy	2021 Pouilly Fuisse, Nicolas Potel	101,40 €
Burgundy	2022 Chablis, Joelle Vrignaud	15,38/73,43 €
Burgundy	2020 Mersault Clos du Cromin, Jean Monnier	139,16 €
California	2019 Chardonnay, La Crema, Monterey	15,38/69,23 €
Galicia	2023 Godello, Val do Galir, Valdeorras	11,89/55,24 €
 Kamptal	2021 Grüner Veltliner, Berg Vogelsang, Brundlmayer	59,44 €

## RED

California	2018 Pinot Noir, La Crema, Monterey	15,38/73,43 €
Burgundy	2019 Hautes Cotes de Beaune, Nicolas Potel	59,44 €
 Argentina	2022 Malbec, Santa Julia, Mendoza	10,49/45,45 €
Burgundy	2020 Chassagne Montrachet, Domaine Sorine	111,19 €
Ribera Del Duero	2020 Tempranillo, AVAN Vinedos Viejos	11,89/55,24 €
Piemonte	2018 Barolo, Massimo Rivetti	104,90 €
 Tuscany	2021 Chianti Classico, Volpaia	13,29/59,44 €
Tuscany	2017 Brunello di Montalcino, Val di Suga	104,90 €
Bordeaux	2019 G d'Estourel, Médoc	97,20 €
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	111,19 €
Bordeaux	2006 Chateau d'Armailhac, Pauillac	125,17 €
Bordeaux	2009 Petit Mouton Rothschild, Pauillac	307,69 €