

Your Journey Starts Here

BREAKFAST

THE GOOD START

CHAMPAGNE	15.38 €
GIN & TONIC	13.29 €
MIMOSA	11.19 €
APEROL SPRITZ	11.19 €
DRAFT BEER	9.09 / 11.19 €
BITTER	6.99 €

START YOUR JOURNEY WITH OUR BREAKFAST FAVOURITES

Croque Madame 14.69 € With smoked ham, cheese, mustard and fried egg. EXTRA FRIED EGG +2.10 €	Avocado toast 13.29 € With toasted rye bread, romesco sauce, fried egg and herbes. EXTRA FRIED EGG +2.10 €
Scrambled Eggs 11.89 € With bacon, sourdough roll and Danish butter.	BELGIAN WAFFLE 6.29 € With berries and sour cream.
Sourdough Roll 6.29 € With Danish butter, cheese and housemade jam	Organic skyr 6.29 € With granola and berries.

TRY OUR GASTRO BRUNCH

Quality breakfast for travelers

20.84 €

Sourdough roll, rye bread and Danish butter, charcuterie, Danish cheese with jam, skyr with granola and berries, onion pie with cheese and thyme as well as Spanish cheesecake.



COFFEE & TEA

DOUBLE ESPRESSO	4.20 €
AMERICANO	5.59 €
CAFÉ LATTE	6.85 €
CAPPUCINO	6.85 €
CHAI LATTÉ	6.85 €
LATTÉ MACCHIATO	6.85 €
CORTADO	6.85 €
TEA FROM A.C. PERCHS	4.76 €
Cool Herbal	
Green Fragrant Jane	
White Tempel	
Breakfast	

SPECIALTIES

HOT CHOCOLATE	6.85 €
ICE LATTÉ	6.85 €
IRISH COFFEE	10.49 €
KAFFE BAILEYS	9.79 €
SIRUP (Caramel or vanilla)	0.70 €

Croissant or
thebirkes
4.20 €

COLD DRINKS

SODA	4.20 / 6.99 €
STILL WATER	3.50 €
SPARKLING WATER	3.50 / 5.59 €
With/without citrus	
RÆBEL LEMONADE	7.00 €
Elderflower & mint	
Rhubarb & vanilla	
Lemon & ginger	
Black currant & hibiscus	
ORGANIC JUICE	5.59 / 8.39 €
From Bornholms Mosteri: Orange - Apple	

Have you taken a nice picture of your food?

Gastro

Share it on Instagram and tag us @billundairport

Welcome to Gastro

LUNCH & DINNER

THE GOOD START

CHAMPAGNE	15.38 €
GIN & TONIC	13.29 €
APEROL SPRITZ	11.19 €
Draft BEER	9.09 / 11.19 €

Ask waiter for our selection.

SNACKS

NOCELLARA OLIVES	6.30 €
CHARCUTERIE	17.48 €
With bread and romesco sauce	
3 DANISH CHEESES	17.48 €
With bread & housemade jam	

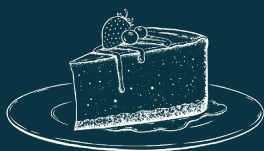


GASTRO'S FAVOURITES

Steak Bearnaise 250g ribeye, french fries and sauce bearnaise	38.46 €	Buratta Salad With tomatoes, pistacio pesto, rucola and pinenuts	21.68 €
Fish & Chips With sauce tartare and mashed peas	21.68 €	Vitello Tonato Thinly sliced veal with tuna sauce and capers	18.88 €
Caesar Salad Danish chicken, caesar dressing, croutons and parmesan	20.28 €	Quiche Lorraine Onion tart with serrano ham and salad	18.88 €
Hand Peeled Shrimps On sourdough bread with mayo, lemon and dill	20.28 €	Gastro Burger Grambogård beef patty, cheddar, bacon, lettuce, tomato and caramelized onions, French fries and spicy mayo	23.08 €
Spicy dahl (VG) With sweet potatoes, cauliflower and cashews	21.68 €		

DESSERT

10.49 €



"BRÆNDT" CHEESECAKE

A CLASSIC FROM SAN SEBASTIAN



BELGIAN WAFFLE

WITH BERRIES & VANILLA ICE



TIRAMISU

SIDE ORDERS

French fries with seasalt	6.29 €	Sourdough bread & butter	4.20 €
Gastro's garlic bread	4.90 €	Sauce bearnaise	3.50 €
Green salad with vinaigrette	4.90 €	Gastro's spicy mayo	1.40 €

DRINKS & COCKTAILS

GIN & TONIC 13.29 €

HERNÖE OLD TOM GIN

SOFT AND ELEGANT WITH
LEMON AND VANILLA

G'VINE FLORAIISON

FLORAL NOTES WITH
ELDERFLOWER AND LEMON

WHITLEY NEILL BLOOD ORANGE

FRUITY WITH BLOOD
ORANGE NOTES

WHITLEY NEILL RHUBARB & GINGER

FRUITY WITH
LEMON AND MINT

HENDRICKS

A CLASSIC WITH CUCUMBER
AND SICHUAN PEPPER

GIN MARE

HERBAL STYLE
WITH ORANGE AND ROSEMARY



NOHRLUND COCKTAIL

9.65 €

ESPRESSO MARTINI

VODKA COFFEE LIQUEUR
AND VANILLA

BRAMBLE

GIN, BLACKBERRY AND LEMON

PASSION MARTINI

VODKA, PASSION FRUIT,
VANILLA AND LIME

TWISTED MOJITO

RUM, MINT AND LIME

SPIRITS & AVEC

WHISKY:

STAUNING RYE	11.89 €
STAUNING KAOS	13.29 €
STAUNING SMOKE	13.29 €
OLD PULTENEY 12 YRS	10.49 €
BUFFALO TRACE BOURBON	10.49 €

RUM:

QRM OPORTO FINISH	13.29 €
QRM TRAVEL EDIT	13.29 €
QRM CASK STRENGHT	13.29 €

BACHE GABRIELSEN XO	11.19 €
THOMAS PRESTIGE	13.29 €
RENAULT CARTE NOIR	13.29 €
GREY GOOSE VODKA	10.91 €
BAILEYS	7.69 €

COFFEE & TEA

DOUBLE ESPRESSO	4.20 €
AMERICANO	5.59 €
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CAPPUCINO	6.85 €
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SIRUP (Caramel or vanilla)	0.70 €
TEA FROM A.C. PERCHS	4.76 €
Cool Herbal	
Green Fragrant Jane,	
White Tempel	
Breakfast	



COLD DRINKS

DRAFT BEER	9.09 / 11.19 €
ANARKIST HAZY IPA	9.69 €
SODA	4.20 / 6.99 €
STILL WATER	3.50 €
SPARKLING WATER	3.50 / 5.59 €
With/without citrus	
RÆBEL LEMONADE	7.00 €
Elderflower & mint	
Rhubarb & vanilla	
Lemon & ginger	
Black currant & hibiscus	
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Our wine menu is a journey through vineyards and terroirs. Where will it take you?

BUBBLES AND WINE

BUBBLES

		EURO  
Spain	NV Terra Terrae Cava Brut, Reserva	10.49 / 45.45
Champagne	NV Doyard Mahé, Cuveé Desir, Extra Brut	15.38 / 87.41
Champagne	2013 Doyard Mahé, Blanc de Blancs, Premier Cru	139.16
Champagne	NV Bollinger Special Cuvee	104.90
Champagne	2014 Bollinger La Grande Anné	174.83
Champagne	2012 Dom Perignon	307.69

ROSÉ

Provence	2021 Villa Aix, Coteaux d'Aix en Provence	11.19 / 48.95
Provence	2022 Villa Aix, Coteaux d'Aix en Provence MG	94.41
Loire	2022 Sancerre Rosé, Clément & Florian Berthier	15.38 / 69.23
Bandol	2021 Domaine du Gros'Noré	76.92
Piedmont	2021 Langhe Rosato	10.49 / 45.45

WHITE

Loire	2021 Sauvignon Blanc, Clément & Florian Berthier	11.19 / 48.95
Loire	2021 Sancerre, Clément & Florian Berthier	69.23
Mosel	2021 Riesling Feinherb, Josef Rosch	10.49 / 45.45
Nahe	2021 Riesling, Niederhauser Hermannshöhle, Jacob Schneider	55.24
Burgundy	2021 Pouilly Fuisse, Nicolas Potel	101.40
Burgundy	2021 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
Rias Baixas	2022 Albarino, Santiago Ruiz	12.59 / 55.24

RED

Burgundy	2019 Hautes Cotes de Beaune, Nicolas Potel	59.44
Burgundy	2020 Chassagne Montrachet, Vieilles Vignes, Domaine Sorine	111.19
Burgundy	2014 Gevrey Chambertin "Craillot" 1'er Cru, Nicolas Potel	174.83
Burgundy	2017 Corton "Les Renardes" Grand Cru, Nicolas Potel	209.79
Ribera Del Duero	2020 Tempranillo, AVAN Vinedos Viejos	11.89 / 55.24
Piedmont	2018 Barolo, Massimo Rivetti	104.90
Tuscany	2020 Chianti Classico, Volpaia	13.29 / 59.44
Tuscany	2017 Brunello di Montalcino, Val di Suga	104.90
Valdeorras	2021 Mencia, Joaquin Rebolledo, Valdeorras	10.49 / 45.45
Bordeaux	2019 G d'Estournel, Mèdoc	97.20
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	111.19
California	2018 Pinot Noir, La Crema, Monterey	15.38 / 73.43
South Africa	2020 Cabernet Sauvignon, Niel Bester, Paarl	11.89 / 55.24