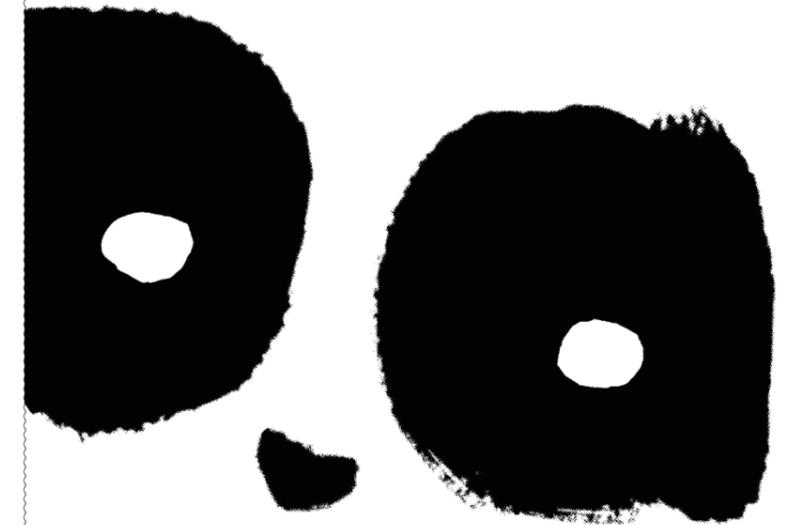


PANPAN'S ABC

Dashi // Japanese boullion
Kimchi // mixture of fermented vegetables
Ponzu // citronbaseret soja
Yuzu // asian citrus fruit

List of allergies
(N): Nuts (L): Lactose
(G): Gluten (V): Vegetarian
Ask your waitress for other allergies



CAN YOU EAT AS MUCH AS XING ER?

Can you spot the Giant Panda Xing Er? He lives just outside Bistro panpan's windows, in the facility designed by Danish Bjarke Ingels Group.

You have to order a lot of dishes from our menu to keep up with Xing Er. Pandas are proper food lovers and typically spend 16 hours a day chewing through up to 40 kilos of bamboo. The rest of the time they mostly rest. Bamboo is quite poor in nutrients, so they need to save energy.

We do not have panda cubs - yet. The Giant Panda prefers to live alone, and ZOO's female panda, Mao Sun, live in the opposite part of the facility. Xing Er and Mao Sun only meet a few days a year when the female is in heat. If they get cubs, they are pink and almost naked at birth, measure approx. 15 cm and weighs 100 g.

The Giant Panda has long been one of the most endangered animals in the world but is now less threatened of extinction and categorised as 'vulnerable' on the 'IUCN Red List of Threatened Species'.

The word 'panda' most likely comes from the Nepalese word 'ponya', which means 'eat bam-boo'. The scientific name, *Ailuropoda melanoleuca*, refers to the fact that the panda's large paws - poda - are like the red pandas - *Ailurus*. Black means - melano - and white - leuca.



www.bistropanpan.dk
Instagram: @bistropanpan
Facebook: @bistropanpan

SNACKS

Oysters
3 pcs. // 6 pcs. // 9 psc. **95,- // 165,- // 225,-**
Rhubarb, wasabi, coriander // Grilled lime // Yuzu, oliveoil

Caviar, Black Label from Rossini (L)(G). **175,- // 395,-**
Served with rice chip & white soy sour creme
10 gr. // 30 gr.

Schrimp chips with limemayo **45,-**

Crudit  (L) **95,-**
Seasonal vegetables served with white soy sour creme

Takoyaki (G)(L) **45,-**
Japanese Pancake puff with salted squid.
Served with mayo on thaibasil and grated comt 

Truffelfries **95,-**
Fries served with comt  chesse, truffel and truffelmayo

STARTERS

Spring rolls (G)(L)(V) **85,-**
With mushrooms, noodles, ginger and cabbage.
Served with chilimayo and wasbiponzu

Hotdog (G)(L) **125,-**
Spicy chicken sausage served in a broche bun topped with daikon,
pickled pear, trufflemayo and grated truffle

Asian veel tatar (L) **125,-**
With pickled gooseberries and goat cheese with wasabi

Scallop (G) **125,-**
Served with cucumber and kohlrabi topped with
a cold consomm  made and cucumber and coriander oil

SWEETS

Petit fours
1 pcs. // 3 pcs. // 3 pcs. + coffee. **20,- // 50,- // 75,-**

Dessert Wine **65,-/ glass**
2007, Palmer, "White Colheita", Blend, Porto

Asparagus (G)(L)(V) **95,-**
Blanched white asparagus, roasted cashews served
with pickled ginger and white soy sour creme

MAINS

A trip through IndoChina (G)(L)(N) **195,-**
Veel tatar with gooseberries, marinated cod with
spring cabbage pur , noodlesalad with confit d' poulet,
braised pork with pickled sea kale.

Marinated codfish (G)(L) **175,-**
Cold marinated cod served with a butter sauce on garlic,
ginger and chili. Spring cabbage pur  and pak choi

Moules Marini res (G)(L) **165,-**
Mussels served on a sauce made from IPA beer, chili,
lemongrass, coconut milk and coriander

Noodle salad, confit d' poulet (G)(L) **175,-**
Confit d' poulet, coriander and seasonal vegetables
served with an Asian vinaigrette

A ride with the pork to IndoChina (G)(L)(V) **175,-**
Braised pork with pickled sea kale, mashed potatoes
with browned butter and a glace on ginger and chili

Spring Cabbage with Truffle (N)(L)(V) **175,-**
Roasted sesame and a asparagus beurre blanc

Boeuf bearnaise (G)(L) **295,-**
Ribeye served with fries, salad and bearnaise sauce

SIDES: 1 PCS 45,- or 3 PCS 95,-
Choose between Fries (G) // Edamame (G) // Green Salad (G)(N) //
Rice Salad (G) // Kimchii //

DESSERTS

Strawberries (G)(L) **85,-**
Served with strawberry-ginger sorbet, crumble and
white chocolate cream

"Koldsk l" ala panpan (G)(L) **85,-**
Consomm  of rhubarb, buttermilk and lime
with a nougatine and a sorbet of sour creme

DRINKS

	Glas	Flaske
Sparkling		
Enzo Bartoli – Organic Extra Brut Rosato Spumante (ØKO) <i>Tones of raspberries, red berries and a fresh dryness</i>	75,-	375,-
N.V., La Gioiosa, “Biologico Organic”, Glera, Prosecco (ØKO) <i>Tones od fresh grass, green apples, flowers and a perfectly rounded dryness</i>	75,-	375,-
N.V., Chassenay d’Arce, “Comtesse de Neples Brut”, Pinot Noir/Chardonnay, Champagne <i>When Champagnes are predominantly Pinot Noir they become more full-bodied and gets notes of red fruits. However there are still notes of green pear, brioche and lemon</i>		695,-
White		
2019, Weingut Beurer, “Schwabischer Landwein”, Riesling, Württemberg <i>Organic Riesling with a taste of tropical lemon fruits and flowers. Refreshing acidity and a faint sweetness</i>	100,-	450,-
2019, Bodegas Cano, “1860 Colección”, Sauvignon Blanc, Almansa <i>The wine is vinified in old clay amphorae of approx 3,000 liters. It results in a full-bodied white wine with ripe peaches and a creamy finish</i>	110,-	500,-
2019, Domaine Vriгдаud, Chablis AOC "Georges Deschamps" Organic <i>Fresh citrus notes with flavors of green apples, gooseberries and white flowers</i>	120,-	550,-
2018, Domaine Jean Collet, “Les Fôrets”, Chardonnay, Chablis 1er Cru <i>Pleasant taste with a good acidity, where fruit, minerality and butters plays perfect together</i>		750,-
2017, Domaine Bachey-Legros, “Puligny-Montrachet”, Chardonnay, Bourgogne <i>Puligny-Montrachet is one of the larges names in barrel-aged Chardonnay. Refined, concentrated and in extremely good shape</i>		1600,-
Rosé		
2019, Château de Caraguilhes, “Cara Rosé”, Grenache/Mourvedre, Corbières <i>Organix rosé from Corbières. Fresh, persistent, fruty and with a good acidity</i>	95,-	400,- 750,-

SIGNATURDRIKKE

panpan Bajer Made in collaboration with the local brewery BRUS to match panpan's asian cuisine <i>Classic Pale Ale spiced with bamboo and bergamot, 5.2%, 40 cl.</i>	60,-
Økologisk panpandrik Our panpan mostis our signature drink. <i>It is a refreshing juice on elderflower, lemon grass og freen tea</i>	35,-

DRIKKEVARER

	Glas	Flaske
Rødvin		
2018, Château de Caraguilhes, “Cochon Volant”, Corbières <i>Grenache, Carignan og Syrah creates a wonderful taste of blackberries, cherries, spices and soft tannins</i>	95,-	450,-
2017, Montepulciano d’Abruzzo "Ripresa", Montepulciano <i>Mild amount of tannins with floral notes and herbal tendencies on wild fennel and balsamic vinegar</i>	105,-	475,-
2016, Bodegas Cano, “1860 Colección”, Grenache Tintorera, Almansa <i>Deep dark red with notes of balsamic vinegar, plums, licorice and blackberries</i>	120,-	550,-
2016, Noelia Ricci, “Godenza”, Sangiovese Romagna, Emilia-Romagna <i>Ruby red, fruit dominated, fantastic acidity and incredibly soft tannins</i>	135,-	650,-
2016, Enzo Bartoli, DOCG BUSSIA “Barolo”, Nebbiolo, Piemonte <i>Single-field Barolo with the scent of smoke, roses and tarred bulward. Tasteful and polished tannins that give a well-rounded taste</i>		850,-
2012, Maison Champy, “Beaune Premier Cru”, Pinot Noir, Bourgogne <i>Full-bodies berry aromas and slightly spice, quite acidity, blossom and blanced tannins</i>		1200,-
Drinks		
Aperol Spritz	95,-	
Gin & Tonic	95,-	
Gin Hass	105,-	
Mao Sun sour	105,-	
Lemon Grass	105,-	
Øl		
Carlsberg 1883, Alc. 4,6%	55,-	
Kronenbourg Blanc Alc. 5%	65,-	
Grimberger Double Alc. 6,5%	65,-	
Vand & softdrinks		
Sparkling or still water	20,-/person	
Homemade Thymelemonade	45,-	85,-
Bornholms Mosteri Apple, Elderflower, 27,5 cl. <i>Organic juice or most</i>	35,-	
FATDANE sparkling Rhubarb with vanilla / Elderflower with rose hips / Ginger & chili, 25 cl <i>Hand-brewed organic danish soda</i>	40,-	
Coca-Cola / Coca-Cola Zero, 25 cl.	30,-	
Økologiske varme drikke		
Hand-roasted Honduraskaffe from Copenhagen Coffee Lab	35,-	
Organic tea from Sing's Tehus	35,-/person	
Warm chocolate with wipped cream	40,-	

PANPAN