

panpan's ABC:

Crudité // Grøntsagsstænger

Kimchi // Blanding af fermenterede grøntsager

Ponzucreme // Dip af citrus, eddike, soya, sukker og dashi (japansk bouillon) rørt med mayo

Yuzu // Asiatisk citrusfrugt

Matcha // Green tea of East Asian green tea plants

Miso // Paste of fermented soybeans

Umeshu // Japanese plum wine

Allergener:

N: Nødder L: Laktose G: Gluten V: Vegetarisk

Spørg din tjener for andre allergener



SPIS OM KAP MED ÆDEDOLKEN XING ER

Kan du få øje på den store panda Xing Er?

Han bor lige udenfor Bistro panpan's vinduer, i anlægget tegnet af danske Bjarke Ingels Group.

Du skal bestille mange retter fra vores menukort, hvis du vil spise om kap med Xing Er.

Pandaer er nemlig sande ædedolke, der typisk bruger 16 timer om dagen på at tygge sig igennem op til 40 kilo bambus. Resten af tiden hviler de sig mest.

Bambus er nemlig ret næringsfattigt, så de skal spare på energien. Pandaunger har vi ikke - endnu.

De store pandaer foretrækker at leve alene, og derfor bor ZOOs hunpanda, Mao Sun, i den anden del af anlægget. Xing Er og Mao Sun mødes kun nogle dage om året, når hunnen er i brunst. Får de unger, er de ved fødslen lyserøde og næsten nøgne, måler ca. 15 cm. og vejer 100 g.

Den store panda har længe været kendt som et af de mest truede dyr i verden, men er i dag knap så truet og kategoriseres derfor som 'sårbar' på 'IUCN Rødlisten', listen over truede arter

Ordet 'panda' stammer formentlig fra det nepalesiske ord 'ponya', som betyder 'æder bambus'.

Det videnskabelige navn, Ailuropoda melanoleuca, refererer til, at den store pandas poter - poda - minder om den røde pandas - Ailurus- og, at den desuden er sort - melano - og hvid - leuca.

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www.bistropanpan.dk

Instagram: @bistropanpan

Facebook: @bistropanpan

SNACKS

Oysters

3 pcs. // 6 pcs. // 9 pcs. 95,- // 165,- // 225,-
Kimchii vinaigrette // Grilled lime // Yuzu, olive oil

Shrimp chips with lime mayo

45,-

Crudité (L)

Seasonal vegetables served with white soy sour cream

95,-

Takoyaki (G)(L)

Japanese Pancake puff with salted squid. Served with mayo on thai basil and grated comté

45,-

Truffle fries (G)

Fries served with comté cheese, truffle and truffle mayo

95,-

STARTERS

Spring rolls (G)(L)(V)

With mushrooms, noodles, ginger and cabbage. Served with chili mayo and wasabi ponzu

85,-

Hotdog (G)(L)

Spicy chicken sausage served in a brioche bun topped with daikon, pickled pear, truffle mayo and grated truffle

125,-

Asian veal tartar (G)(L)

Stirred in ginger and garlic, yuzu soy, sesame oil, coriander cream and rice crackers

125,-

Crab (G)

Stirred with wasabi, lime and ginger. Pickled dikon, cucumber and coleslaw

125,-

Fried Chicken Wings (G)(L)

Stirred in crispy rice and yam made from chili, garlic, fishsauce and lime, Served with mint leaves.

95,-

MAINS

Bredded fish (G)(L)

Pan-breaded white fish, coconut sauce with chili, fried corn, pak choi and thai basil

185,-

Moules Marinières (G)(L)

Mussels served with sauce made from IPA beer, chili, lemongrass, coconut milk and coriander

165,-

Noodle salad, confit d' poulet (G)(L)

Confit d' poulet, coriander and seasonal vegetables served with an Asian vinaigrette dressing
Can also be made vegetarian

175,-

A trip with the pig to IndoChina (G)(L)

Confit pork with pickled cabbage, raw beets and a sauce with browned butter, chili and cashews

185,-

Fried cauliflower (N)(L)(V)

Served with roasted hazelnuts, cauliflower purée asparagus beurre blanc and grated comet chesse with truffle

175,-

Boeuf wasabi (G)(L)(N)

250 gr. Rib-eye served with mild wasabi sauce with truffle, fried shitake mushrooms and coleslaw flipped with kimchi vinaigrette

295,-

SIDES: 1 PCS 45,- or 3 PCS 95,-

Choose between

Fries (G) // Edamame (G) // Green Salad (G)(N) //Rice with fishsauce (G) // Kimchi //

CHEESE & SWEETS

Cheese with crispy bread (G)(L)

1 pcs. // 3 pcs. // 5 pcs 65,- // 95,- // 125,-

Petit Fours (G)(L)

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

Dessert wine *glass*

2007, Palmer, "White Colheita", Blend, Porto. 65,-

DESSERTS

Blackberry (G)(L)(N)

Served with umeshu-pickled blackberries dark chocolate ganache and a yuzu curd

85,-

Coconut pancakes (G)(L)(N)

Served with miso-caramelized apples, matcha ice and crispy tuille on puffed rice and hazelnuts

85,-

DRINKS

	Glass	Bottle	Magnum
Sparkling			
Enzo Bartoli – Organic Extra Brut Rosato Spumante (ORGANIC) <i>Tones of raspberries, red berries and a fresh dryness</i>		75,-	375,-
N.V., La Gioiosa, "Biologico Organic", Glera, Prosecco (ORGANIC) <i>Tones of freshly cut 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 citrus</i>			695,-
White			
2019, Weingut Beurer, "Schwabischer Landwein", Riesling, Würtemberg <i>Organic Riesling with a taste of tropical citrus fruits and flowers. Refreshing acidity and a faint sweetness</i>		100,-	450,-
2019, Bodegas Cano, "1860 Coleccion", 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 Vrignaud, 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 compliments each other</i>			750,-
2017, Domaine Bachez-Legros, "Puligny-Montrachet", Chardonnay, Bourgogne <i>Puligny-Montrachet is one of the most renowned names in barrel-aged Chardonnay. Refined, concentrated and in complete harmony</i>			1600,-
Rosé			
2019, Château de Caraguilhes, "Cara Rosé", Grenache/Mourvedre, Corbières <i>Organic rosé from Corbières. Fresh, persistent, fruity and with a good acidity</i>		95,-	400,- 750,-

SIGNATURDRINK

panpan Beer 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,-
Organic panpan juice Our panpan most our signature drink. <i>It is a refreshing juice on elderflower, lemon grass and green tea</i>	35,-

DRINKS

	Glas	Flaske
Red		
2018, Château de Caraguilhes, "Cochon Volant", Corbières <i>Grenache, Carignan and Syrah create wonderful notes of blackberries, cherries, spices and soft tannins</i>	95,-	450,-
2017, Montepulciano d'Abruzzo "Ripresa", Montepulciano <i>Softly balanced 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 bulwark. Tasteful and polished tannins which brings a well-rounded taste</i>		850,-
2012, Maison Champy, "Beaune Premier Cru", Pinot Noir, Bourgogne <i>Full-bodied berry aromas and slightly spiced. Significant acidity, softness and balanced tannins</i>		1200,-
Drinks		
Aperol Spritz	95,-	
Gin & Tonic	95,-	
Gin Hass	105,-	
Mao Sun sour	105,-	
Lemon Grass	105,-	
Beer		
Carlsberg 1883, Alc. 4,6%	55,-	
Kronenbourg Blanc Alc. 5%	65,-	
Grimberger Double Alc. 6,5%	65,-	
Soft drinks		
Sparkling or still water	20,-/person	
Homemade Thyme lemonade	45,-	85,-
Bornholms Mosteri Apple, Elderflower, 27,5 cl. <i>Organic juice</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,-
Organic hot drinks		
Hand-roasted Honduras coffee from Copenhagen Coffee Lab	35,-	
Organic tea from Sings Tea House /person	35,-	
Hot chocolate with whipped cream		40,-

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