

panpan's ABC:

Kimchi // Blanding af fermenterede grøntsager

Ponzu // citrus, eddike, soya, sukker og dashi

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



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*.

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SNACKS

Oysters

3 pcs. // 6 pcs. // 9 pcs. 95,- // 165,- // 225,-

Kimchii vinaigrette // Grilled lime // Wasabi

Shrimp chips with lime mayo

45,-

Takoyaki (G)(L)

45,-

Japanese Pancake puff with salted squid.

Served with mayo on thai basil and grated comté

Truffle fries (G)

95,-

Fries served with comté cheese, truffle and truffle mayo

STARTERS

Spring rolls (G)(L)(V)

85,-

With mushrooms, noodles, ginger and cabbage.

Served with chili mayo and wasabi ponzu

Hotdog (G)(L)

125,-

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

Asian veal tartar (G)(L)

125,-

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

MAINS

Breadded fish (G)(L)

185,-

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

Moules Marinières (G)(L)

165,-

Mussels served with 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 dressing
Can also be made vegetarian

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

185,-

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

2-COURSE PANPAN MENU

STARTER

Tartar made of fried mussels, seaweed, yuzu/soya and a mayo on thai basil

MAIN

Braise veal with pickled cabbage, daicon and a sauce on truffle

295,-

TILVALG: 1 STK. 45,- ELLER 3 STK. 95,-

Choose between:

Fries (G)

Kimchi

Edamame (G)

Green Salad (G)(N)

Rice with fishsauce (G)

DESSERTS

Blackberry (G)(L)(N)

85,-

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

Coconut pancakes (G)(L)(N)

85,-

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



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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, Württemberg <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,-	
Sancerre, Ch. Fontaine-Audon, Langlois-Chateau <i>lys strågylden farve med noter af lime, muscat, stikkelsbær en vellanceret, frisk vin med høj syre og mild bitterhed</i>	120,-	550,-	
2020, Sauvignon blanc ”Peggy”, Soho Winery, Marlsborough <i>Frugtig vin fra New Zealand med god syrebalance, noter fra hyldeblomst og citronskal</i>		400,-	
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,-	
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,-
2020, Rosé, ”R”, Roubine, Ch. Roubine, Provence <i>Frisk og tør rosé fra Frankrig, lavet på Cinsault, Grenache, Carignan & Syrah druer</i>	100,-	400,-	

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, 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	35,-/person	
Hot chocolate with whipped cream	40,-	

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