

## panpan's ABC:

Kimchi // mix of fermented vegetables

Ponzu // citrus, vinegar, soya, sugar

Bao // steamed wheat bun

Duroc // a pig breed

Allergies:

N: Nuts L: Lactose G: Gluten V: Vegetarian

Ask your waiter for more information



### 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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### TODAYS 2-COURSE MENU

235,-

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### SNACKS

#### Oysters – Fine de claire

Natural // Kimchii

3 pcs. // 6 pcs.

95,- // 165,-

#### Shrimp chips with wasabi mayo

40,-

### STARTERS

#### Spring rolls (G)(L)

With confited duck, mushrooms and cabbage.

Served with cumchum mayo and ponzu

*Vegetarian option available (V)*

95,-

#### Bao (G)(L)

Made with confited pork, asian-BBQ, pickled red onions, cucumber and coriander

*Vegetarian option available (V)*

75,-

#### Tartar (G)

Stired with lemonthyme, salt and limejuice

Served with haricot vert, daikon and puffed rice

125,-

#### Fried scallop (G)(N)(L)

With pickled pear and pale celery,

cashew nuts, trout roe and a sauce with kefirlime

125,-

### MAINS

#### Fried cod (G)(L)

Served with carrot purée, baby carrot, fried Palm cabbage & a green curry sauce

*We recommend Rice as a side order*

175,-

#### Moules Marinières (G)(L)

Mussels served with sauce of coconut milk and red curry.

Garlic, ginger, chili and lemongrass

Served with fries & aioli

185,-

#### Grilled rib-eye 250 gr. (G)(L)

Danish rib-eye served with french fries, crispy salad and a classic bearnaise

295,-

#### A ride with the pig to Indochina (G)(L)

Confited pork with a rosehip-BBQ, poached pak choi, pickled red pearl onion and pommes pure

*We recommend rice or fries as a side order*

145,-

#### Panpan hotdog (G)(L)

With a sausage of duroc and red curry.

Served with crab salad, spring onion, pickled red onion and a crab mayo

*We recommend Fries as a side order*

145,-

#### Kimchii cassoulet (V)

Vegan asian cassoulet with kimchi

Served with pak choi & fermented garlic

145,-

### SIDES: 1 PCS 40,-

Kimchi

Fries with mayo (G)

Edamame beans (G)

Green Salad (G)

Steamed rice with fish sauce (G)

### DESSERTS

#### Chocolate (G)(L)

Jasmincake, crystallized white chocolate and flakes of jasmin, served with a sorbet of thai basil

95,-

#### Carrot sorbet (G)(L)

With lime and lemonjuice, orange mousse, ginger sponge cake and flakes of caramel

95,-



www.bistropanpan.dk

Instagram: @bistropanpan

Facebook: @bistropanpan

## DRINKS

### Sparkling

Enzo Bartoli – Organic Extra Brut Rosato Spumante (ORGANIC)  
Tones of raspberries, red berries and a fresh dryness

Glass Bottle Magnum

75,- 375,-

N.V., La Gioiosa, “Biologico Organic”, Glera, Prosecco (ORGANIC)

Tones of freshly cut grass, green apples, flowers and a perfectly rounded dryness

75,- 375,-

N.V., Chassenay d’Arce, “Comtesse de Neples Brut”, Pinot Noir/Chardonnay, Champagne

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

695,-

### White

2019, Weingut Beurer, “Schwabischer Landwein”, Riesling, Württemberg  
Organic Riesling with a taste of tropical citrus fruits and flowers.

Refreshing acidity and a faint sweetness

100,- 450,-

2019, Bodegas Cano, “1860 Colección”, Sauvignon Blanc, Almansa

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

110,- 500,-

2019, Domaine Vrignaud, Chablis AOC “Georges Deschamps” (ORGANIC)

Fresh citrus notes with flavors of green apples, gooseberries and white flowers

120,- 550,-

Sancerre, Ch. Fontaine-Audon, Langlois-Chateau

lys stråglyden farve med noter af lime, muscat, stikkelsbær  
en vellanceret, frisk vin med høj syre og mild bitterhed

120,- 550,-

2020, Sauvignon blanc “Peggy”, Soho Winery, Marlsborough

Frugtig vin fra New Zealand med god syrebalance, noter fra hyldeblomst og citronskal

400,-

2018, Domaine Jean Collet, “Les Fôrets”, Chardonnay, Chablis 1er Cru

Pleasant taste with a good acidity, where fruit, minerality  
and butters compliments each other

750,-

### Rosé

2019, Château de Caraguilhes, “Cara Rosé”, Grenache/Mourvedre, Corbières

Organic rosé from Corbières. Fresh, persistent, fruity and with a good acidity

95,- 400,- 750,-

2020, Rosé, “R”, Roubine, Ch. Roubine, Provence

Frisk og tør rosé fra Frankrig, lavet på Cinsault, Grenache, Carignan & Syrah druer

100,- 400,-

## SIGNATURDRINK

panpan Beer

Made in collaboration with the local brewery BRUS to match panpan's asian cuisine

Classic Pale Ale spiced with bamboo and bergamot, 5.2%, 40 cl.

60,-

Organic panpan juice

Our panpan most our signature drink.

It is a refreshing juice on elderflower, lemon grass and green tea

35,-

## DRINKS

Glass Bottle

### Red

2018, Château de Caraguilhes, “Cochon Volant”, Corbières

Grenache, Carignan and Syrah create wonderful notes of blackberries,  
cherries, spices and soft tannins

95,- 450,-

2017, Montepulciano d’Abruzzo “Ripresa”, Montepulciano

Softly balanced tannins with floral notes and herbal tendencies  
on wild fennel and balsamic vinegar

105,- 475,-

2016, Bodegas Cano, “1860 Colección”, Grenache Tintorera, Almansa

Deep dark red with notes of balsamic vinegar, plums, licorice and blackberries

120,- 550,-

2016, Noelia Ricci, “Godenza”, Sangiovese Romagna, Emilia-Romagna

Ruby red, fruit dominated, fantastic acidity and incredibly soft tannins

135,- 650,-

2016, Enzo Bartoli, DOCG BUSSIA “Barolo”, Nebbiolo, Piemonte

Single-field Barolo with the scent of smoke, roses and tarred bulwark.

Tasteful and polished tannins which brings a well-rounded taste

850,-

2012, Maison Champy, “Beaune Premier Cru”, Pinot Noir, Bourgogne

Full-bodied berry aromas and slightly spiced. Significant acidity, softness and balanced tannins

1200,-

### Drinks

Aperol Spritz

95,-

Gin & Tonic

95,-

Giggle Juice

100,-

Gin Hass

105,-

Mao Sun sour

105,-

Lemon Grass

105,-

### Beer

Carlsberg 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.

35,-

Organic juice

FATDANE sparkling

Rhubarb with vanilla / Elderflower with rose hips / Ginger & chili, 25 cl

40,-

Hand-brewed organic Danish soda

Coca-Cola / Coca-Cola Zero 25 cl.

30,-

### Organic hot drinks

Hand-roasted Honduras coffee from Copenhagen Coffee Lab

35,-

Organic tea

35,-/person

Hot chocolate with whipped cream

45,-

PANPAN