

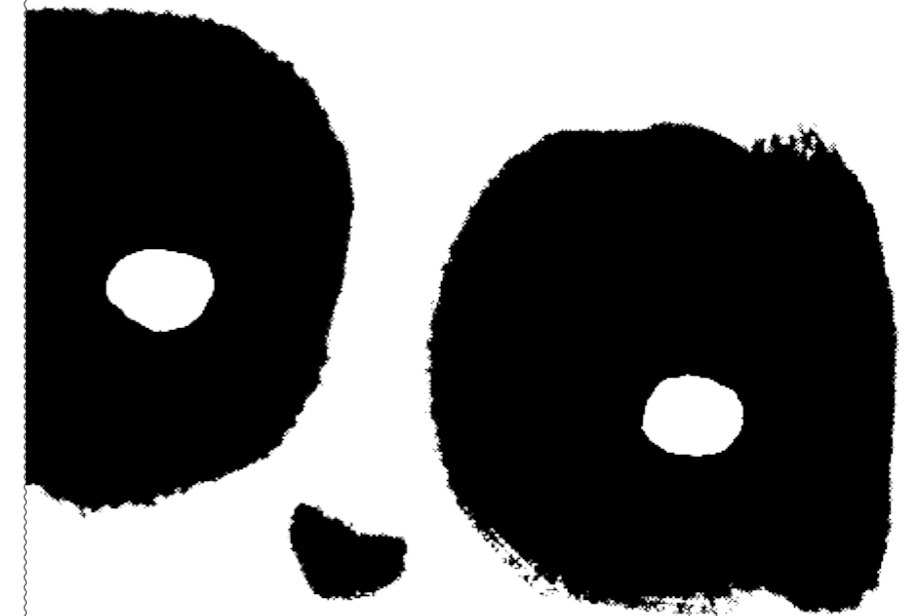
PANPAN'S ABC

Kimchii // Fermented vegetables
Ponzu // Citrus, vinegar, soy and dashi
Bao // Steamed wheat bun
Duroc // A pig breed

Allergies:

(N) Contains nuts
(L) Contains lactose
(G) Contains gluten
(V) Vegetarian

Ask your waiter for other allergies



SNACKS

Homemade shrimp chips
With wasabi emulsion

Oysters
3 pcs. natural served with lime

Oysters deluxe (G)
3 pcs. One of each.
Champagne // Goma/apple // Red shiso

Bao (G)
Pork, spring cabbage, coriander, pickled red onions and cucumber
Can also be made vegetarian

STARTERS

Spring roll (G)
Braised brisket, spring cabbage, coriander, mushrooms, chuchum mayo and ponzu
Can also be made vegetarian

Cold pea soup with scallops (L)(N)
Green strawberries, pickled asparagus, dill oil, coriander and roasted cashews

Calf-tatar with kaffir lime (G)(L) 125,-
Ponzu marinated egg yolk, herb cream, pickled mustard seeds and crispy wasabi
Can also be made as a main course with fries and mayo 185,-

MAINS

45,- **panpan hotdog** (G)(L) 185,-
Duroc pork sausage with red curry, green shore crab, crab salad, red onion and coriander. Served with fries and mayo

65,- **Pokebowl** (G)(N) 175,-
Salmon, chuchum rice, edamame, peanuts, pickled red onion, mango, avocado and summer herbs

65,- **Moules frites** (G)(L) 185,-
Sauce with coconut milk, red curry, ginger, lemongrass and kaffir lime. Served with fries and aioli

95,- **Grilled ribeye 250 gr.** (G)(L) 325,-
Ribeye glazed with teriyaki, summer salad with kimchii vinaigrette, sauce bernaise and fries

135,- **A trip with the pig to Indochina** (G)(L) 165,-
Pork confit, yakatori grilled spring cabbage, pickled red onions, summer herbs and barbeque sauce with rose pepper

125,- **Grilled spring cabbage a la Indochina** (G)(L)(V) 145,-
Served with kimchii compote with beans, pearl onions and coriander
Can also be made vegan

SIDES

Fries with chuchum mayo 40,-
Trufflefries with trufflemayo 65,-
Rice with sesame and oystersauce 40,-
Kimchii 40,-
Green salad with kimchii vinaigrette 40,-

DESSERTS

Chocolate sorbet with kaffir lime (G)(L) 85,-
Danish strawberries, Thai basil sirup, crystallized white chocolate, strawberry mousse with ginger on dark chocolate

Passionfruit sorbet (G)(L) 85,-
White chocolate panna cotta with lemongrass, almond cake with mint and Danish raspberries



DRINKS

Wine and sparkeling

Glass Bottle

Aperitif

Enzo Bartoli - Organic Extra Brut Rosato Spumante (ØKO)	75,-	375,-
N.V., La Gioiosa, "Biologico Organic", Glera, Prosecco (ØKO)	75,-	375,-
N.V., Chassenay d'Arce, "Comtesse de Neples Brut", Pinot Noir/ Chardonnay		695,-

Whitewine

2019, Weingut Beurer, "Schwabischer Landwein", Riesling, Württemberg	100,-	450,-
2019, Bodegas Cano, "1860 Coleccion"; Sauvignon Blanc, Almansa	110,-	500,-
2019, Domaine Vriгдаud, Chablis AOC "Georges Deschamps" Organic	120,-	550,-
2020, Sancerre, Ch. Fontaine-Audon, Langlois-Chateau	120,-	550,-
2018, Domaine Jean Collet, "Les Fôrets", Chardonnay Chablis 1er Cr		750,-

Rosé

2020, Château de Caraguilhes, "Cara Rosé", Grenache/Mourvedre, Corbières	95,-	400,-
2020, Rosé, "R", Roubine, Ch. Roubine, Provence	100,-	450,-

Redwine

2020, Château de Caraguilhes, "Cochon Volant", Corbières	95,-	450,-
2017, Montepulciano d'Abruzzo "Ripresa", Montepulciano	105,-	475,-
2016, Bodegas Cano, "1860 Coleccion", Grenache Tintorera, Almansa	120,-	550,-
2016, Noelia ricci, "Godenza", Sangiovese Romagna, Emilia-Romagna	135,-	650,-
2016, Enzo Bartoli, DOGG BUSSIA "Barolo" Nibbiolo, Piemonte		850,-
2012, Maison Champy, "Beaune Premier Cru", Pinot Noir, Bourgogne		1200,-

Dessertwine

2007, Palmer, "White Colheita", Blend, Porto	65,-	700,-
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Beer

Carlsberg, Alc. 4,6%, 40 cl	55,-
Kronenbourg Blanc, Alc. 5,0%, 40 cl	65,-
Grimbergen Double, Alc. 6,5%, 40 cl	65,-

Cocktails

Aperol Spritz	95,-
Gin & Tonic	95,-

Water & softdrinks

Sparkling or still water	20,-/person
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Most from Søborggaard - Apple, 25 cl.	40,-
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Fatdane Sparkling - Rhubarb with vanilla, Elderflower with rose hips, Ginger and chili, 25 cl.	40,-
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Homemade thyme lemonade, 40 cl.	45,-
Homemade thyme lemonade, 1 l.	85,-

Coca-Cola / Coca-Cola Zero, 25 cl.	35,-
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Hot drinks

Handroasted Honduraskaffe from Copenhagen Coffee Lab	
- Espresso Single / Double	25,-/30,-
- Americano	35,-
- Caffè Latte	35,-
- Cappuccino	35,-
- Cortado	35,-
- French press	35,-/person

Tea from Sings Tehus	35,-
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PANPAN

SIGNATURDRINKS

panpan Bajer

Developed in collaboration with the brewery BRUS to match panpans Asian flavor notes. Classic Pale Ale spiced with bamboo and bergamot, 5,2%, 40 cl.

65,-

panpan Most

Our panpan Most is our signature drink. It's a mouthwatering juice with elderflower, lemongrass and green tea.

35,-