

PANPAN



SNACKS

Homemade shrimp chips 45,-
Med wasabi emulsion

Oysters 95,-
3 pcs. natural served with lime

Oysters deluxe (G) 125,-
3 stk. One of each.
Champagne // Goma/apple // Nuoc cham

PANPAN'S ABC

Kimchii // Fermented vegetables

Ponzu // Citrus, vinegar, soy and dashi

Bao // Steamed wheat bun

Duroc // A breed of swine

Nuoc cham // Vietnamese fish sauce

Paratha bread // Indochinese puff pastry bread

Allergies:

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

Ask your waiter for other allergies

SIGNATURE MENU

STARTERS

Bao (G)(L)

Pulled duroc pork, Chinese cabbage, chipotle, carrot, sesame and cilantro
Can also be made vegetarian

Spring roll (G)(L)

Braised brisket, spring cabbage, coriander, mushrooms, chuchum mayo and ponzu
Can also be made vegetarian

MAIN

Peking duck a la panpan (G)(L)(V)

Pulled duck, Japanese white radish, cucumber, leeks, carrot, paratha bread and hoisin sauce
Can also be made vegetarian

SWEETS

Petit fours (G)(L)(V)

295,-

SIGNATURE DRINKS

panpan Bajer 65,-

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.

panpan Most 40,-

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



www.bistropanpan.dk

DRINKS

Wine and sparkeling

Sparkeling

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

White

2011, Telteca, "Uma Colecctión" Chardonnay, Mendoza, Argentina
 2019, Weingut Beurer, "Schwabischer Landwein", Riesling, Würtemberg
 2019, Bodegas Cano, "1860 Coleccion"; Sauvignon Blanc, Almansa
 2019, Domaine Vrianaud, Chablis AOC "Georges Deschamps" Organic
 2020, Sancerre, Ch. Fontaine-Audon, Langlois-Chateau
 2018, Domaine Jean Collet, "Les Fôrets", Chardonnay Chablis 1er Cr

Rosé

2020, Rosé, "R", Roubine, Ch. Roubine, Provence
 2019, Château de Caraguilhes, "Cara Rosé", Grenache/Mourvedre, Corbières

Red

2011, Telteca, "Uma Colecctión" Malbec, Mendoza, Argentina
 2020, Château de Caraguilhes, "Cochon Volant", Corbières
 2017, Montepulciano d'Abruzzo "Ripresa", Montepulciano
 2016, Bodegas Cano, "1860 Coleccion", Grenache Tintorera, Almansa
 2016, Noelia ricci, "Godenza", Sangiovese Romagna, Emilia-Romagna
 2016, Enzo Bartoli, DOGG BUSSIA "Barolo" Nibbiolo, Piemonte
 2012, Maison Champy, "Beaune Premier Cru", Pinot Noir, Bourgogne

Port

2007, Palmer, "White Colheita", Blend, Porto

Beer

Carlsberg, Alc. 4,6%, 40 cl
 Kronenbourg Blanc, Alc. 5,0%, 40 cl
 Jacobsens Golden Naked Christmas Ale, Alc. 7,5%, 40 cl

Cocktails

Aperol Spritz
 Gin & Tonic

Water & softdrinks

Sparkling or still water

Organic most from Søborggaard
 - Apple, 25 cl.

Fatdane Sparkling
 - Rhubarb with vanilla, Elderflower with rose hips, Ginger and chili, 25 cl.

Homemade thyme lemonade, 40 cl.
 Homemade thyme lemonade, 1 l.

Coca-Cola / Coca-Cola Zero, 25 cl.

Organic hot drinks

Handroasted Honduraskaffe from Copenhagen Coffee Lab
 - Espresso Single / Double
 - Americano
 - Caffè Latte
 - Cappuccino
 - Cortado
 - French press

Tea from Sings Tehus

Glass Bottle

75,- 375,-
 375,-
 695,-

90,- 395,-
 100,- 450,-
 110,- 500,-
 120,- 550,-
 550,-
 750,-

100,- 450,-
 400,-

90,- 395,-
 100,- 450,-
 110,- 500,-
 120,- 550,-
 650,-
 850,-
 1200,-

65,- 700,-

55,-
 65,-
 70,-

95,-
 95,-

20,-/person

40,-

40,-

45,-
 85,-

35,-

25,-/30,-
 35,-
 35,-
 35,-
 35,-
 35,-/person

35,-

MENU

STARTERS

Spring rolls (G)(L) **95,-**
 Braised brisket, spring cabbage, coriander, mushrooms, chuchum mayo and ponzu
Can also be made vegetarian

Bao (G)(L) **75,-**
 Pulled duroc pork, Chinese cabbage, chipotle, carrot, sesame and cilantro
Can also be made vegetarian

Beef Tartare (G)(L) **135,-**
 Steak tartare, pickled shiitake mushrooms, ponzu marinated yolk and capers

Scallop (N) **145,-**
 Lightly grilled scallop, hazelnut, apple, kaffir lime, a chickenbroth and Asain herbs

Tonkatsu (G)(L) **135,-**
 Katsu made from cod, puréed Thai basil, fermented garlic, yuzu and bergamot cream

panpan hotdog (G)(L) **165,-**
 Duroc pork sausage with red curry, green shore crab, crab salad, red onion and coriander.

DESSERTS

Coconut (G)(L) **85,-**
 Almond-coconut cake, white chocolate mousse, roasted coconut, yuzu coulis, yuzu sorbet and airy coconut cream

Chocolate passion (G)(L)(N) **85,-**
 Light and dark chocolate sorbet, sponge cake, passionfruit coulis and fresh passionfruit

MAINS

Halibut (G)(L) **195,-**
 Stuffed halibut with Thai basil and kimchi, a variation of butternut squash, galanga root and a sauce on blue calm broth and dashi

Poke bowl (G)(N) **175,-**
 Salmon, chuchum rice, edamame, peanuts, pickled red onion, mango, avocado and summer herbs
Can also be made vegetarian

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

A trip with the pig to Indochina **165,-**
 Duroc pork confit, a variation of beetroot, dark miso and a glace made with fermented Kampot-pepper and Madagascar-pepper

Peking duck a la panpan (G)(L)(V) **175,-**
 Pulled duck, Japanese white radish, cucumber, leeks, paratha bread and hoisin sauce
Can also be made vegetarian

SIDES

Fries with chuchum mayo (G) **40,-**
Trufflefries with trufflemayo (G)(L) **65,-**
Rice with sesame and oystersauce (G) **40,-**
Kimchii **40,-**
Green salad with kimchii vinaigrette **40,-**

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