

MENU

Tasting menu

// six-eight servings
chef's choice //
550.-

Today's menu

//three servings
chef's choice //
300.-



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 bamboo'. 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.



www.bistropanpan.dk
Instagram: @bistropanpan
Facebook: @bistropanpan

STARTERS

Spring rolls with beef, mushrooms, kale and ponzu
// vegetarian option available //

75.-

Sashimi of salmon with mango, chili, ponzu and rice

85.-

Asparagus
'panpan style'

90.-

Beef tartare with enoki mushrooms and fresh herbs

95.-

Three oysters served with wasabi, lime and coriander

95.-

Bao with free range pork belly, chili and greens

95.-

Smoked mackerel with escabeche, apple tomato, pepper and sesame

110.-

MAINS

'A ride on the pig to Indochina', pork belly with oriental BBQ, pak choi and fermented garlic

145.-

Hot dog 'Tiger Lee', panpan's spicy sausage made with Duroc-pork served with poached lobster - in brioche bun

160.-

Moules frites 'panpan style', Danish blue mussels in wok //500g// with greens in Asian sauces served with fries

165.-

Steak frites 'panpan style', 200g ribeye with salad, fries and panpan's bearnaise

295.-

SIDES

// We recommend a few side orders to be shared at the table //

Fries with sauce

40.-

Rice with sesame and roasted onion

40.-

Kimchi

40.-

Gardener's salad with vinaigrette

40.-

panpan's ABC

Bao // Soft, steamed buns stuffed with meat and crisp vegetables
Goma dressing // Dip made with roasted sesame seeds, rice vinegar, soy and sugar

Kimchi // Mixture of fermented vegetables, where the main ingredient is Chinese cabbage

Pak choi // Asian leafy vegetable similar to swiss chard

Ponzu // Dip made with citrus, vinegar, soy, sugar and dashi (Japanese broth) with mayo

Yuzu // Asian citrus fruit

DESSERTS

Lemon verbena sorbet served with almond cake and white chocolate mousse

95.-

Chocolate mousse with wild rice, caramel and passion fruit

95.-

Fried Camembert with crispy rice, apple and ginger compote

95.-

Cakes from the patisserie

55.-

DRINKS

	Glass	Bottle
Aperitif		
Organic Cava Segura Viudas, Brut, Penedès (ORGANIC)	60.-	300.-
Rosé Frizzante, Villa Teresa, Veneto (BIO WWF)	65.-	350.-
Fizz by BoRino, Thai basil, ginger and red grape fruit (ORGANIC) <i>Alcohol free (0,5%), bottle fermented, sparkling natural soda</i>	65.-	350.-
Duval-Leroy Champagne, Brut Reserve, Champagne - 37,5 cl. - 75 cl. - Magnum 1,5 l.		550.- 750.- 1.800.-
White wine		
2017 Heraclio Macabeo & Sauvignon Blanc, Utiel-Requena (ORGANIC)	60.-	275.-
2018 Riesling Trocken, 'Vom Roten Schiefer', Gunderloch, Rheinhessen	80.-	390.-
2018 Sauvignon de Touraine, Domaine de l'Aumonier, Loire (ORGANIC)	85.-	405.-
2015 Bourgogne Aligoté, Domaine Pierre Morey, Bourgogne (BIO WWF)		500.-
2016 Gewurztraminer, Josmeyer, Alsace (BIO)		550.-
2016 Pannobile, A. Gsellmann, Burgenland (NATURE)		600.-
2014 Pouilly Fuissé, Roc des Boutires, Bourgogne		700.-
Rosé		
2016 Mont du Roy, Coteaux d'Enserune (BIO WWF)	70.-	350.-
Red wine		
2017 Estancia del Silencio, Bodegas Viña Elena, Monastrell (ORGANIC)	60.-	275.-
2016 Carianne Côtes de Rhône-Villages, J. Luc Colombo, Rhône	90.-	440.-
2016 Heideboden, A. Gsellmann, Burgenland (NATURE)		550.-
2016 Morgon, Côte du Py, Dominique Piron, Beaujolais		600.-
2015 Mercurey Rouge, Domaine du Meix-Foulot, Bourgogne		650.-
2015 Quinta Sardonía, Q2 Sardonía, Sardonía de Duero (BIO WWF)		690.-
2015 Chianti Classico Riserva, Marchesi Antinori, Tignanello, Toscana		700.-
Dessert wine		
2018 Moscato d'Asti, La Caliera, Borgo Maragliano, Piemonte	70.-	350.-
2015 Château Septy, 37,5 cl.	125.-	350.-
Churchill's 10 Years Old Tawny Port, 50 cl.	110.-	700.-

Beer

Carlsberg 1883 55.-
Dark lager brewed with the original Carlsberg yeast from 1883, 4,6%, 40 cl.

Jacobsen 65.-
Weissbier
Full of fruity notes, slightly sour, sweet and very refreshing, 5,9%, 40 cl.
Brown Ale 65.-
Can be enjoyed by itself or accompany spicy dishes, 6,0%, 40 cl.

BRUS
panpan Bajer 60.-
Pale Ale, brewed especially for the ZOO
Tropical hop notes, bamboo and bergamot, 5,2%, 40 cl.

Cocktails

Mikropolis Cocktails
Grapefruit Spritzer 75.-
Draft cocktail with red grapefruit and Cicchetti Aperitivo 6,5%

Water & soft drinks

Filtered water, sparkling or still 20.-/person

Bornholms Mosteri 35.-
Rhubarb, Apple, Elderflower, 27,5 cl.
Organic juice and cordial

Craft Soda 40.-
Passion Fruit Fiesta, 20 cl.
Raspberry Rhapsody, 20 cl.
Lemon Lime Burst, 20 cl.
Handcrafted organic Danish soda

Coca-Cola / Coca-Cola Zero, 25 cl. 30.-

Hot organic drinks

Hand roasted Honduran coffee from Copenhagen Coffee Lab
Espresso single / double 25.- / 30.-
Americano 35.-
Caffe Latte 35.-
Cappuccino 35.-
French Press 35.-/person

Homemade hot chocolate with whipped cream 40.-

Organic tea from Sings Tea House
Black tea from the Yunnan province 35.-
White tea with nettles, cornflower & apple 35.-
Green Sencha tea with thyme 35.-
Red 'veggie tea' of rose petals, beetroot, sage, lemongrass, goji berries, blueberries, pineapple, mango and carrot 35.-

PANPAN

SIGNATURE DRINK

panpan Bajer 60.-
*Developed in collaboration with the brewery BRUS to match panpan's Asian kitchen.
Classic Pale Ale with notes of bamboo and bergamot, 5,2%, 40 cl.*