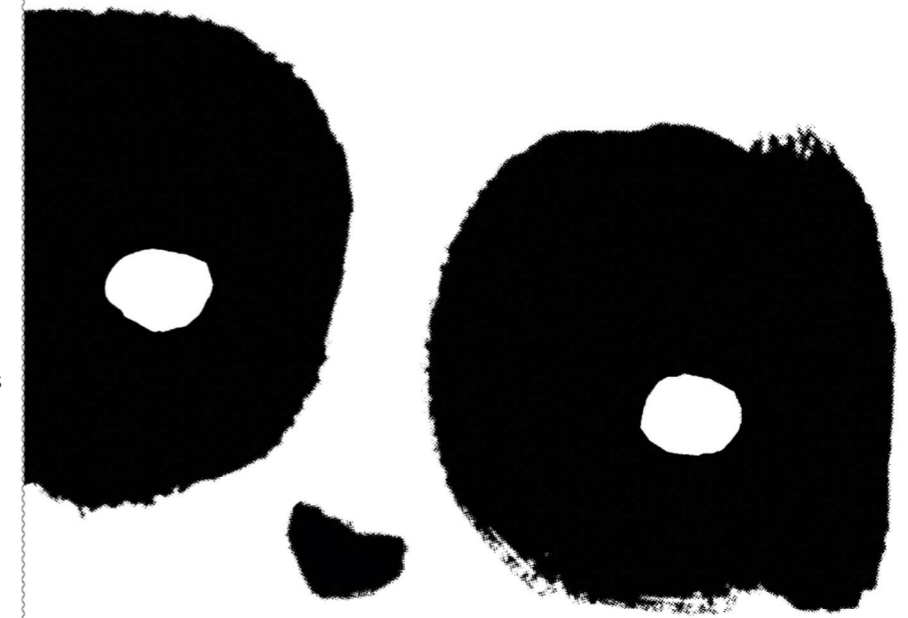


PANPAN'S ABC

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



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.-

Corn
with truffle and sesame

95.-

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.-

MAINS

'A ride on the pig to Indochina', pork belly with oriental BBQ, baby romaine 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.-

Poke Bowl with salmon, yuzu, peanuts, avocado, fennel and sesame

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.-

DESSERTS

Lemon verbena sorbet served with almond cake and white chocolate mousse

95.-

Chocolate mousse with wild rice, caramel and passion fruit

95.-

Strawberries with Thai basil and white chocolate

95.-

Petit four

1 piece

20.-

3 piece

50.-

3 piece + coffee of your choice

70.-

DRINKS

Aperitif

	Glass	Bottle
Organic Cava Segura Viudas, Brut, Penedès (ORGANIC)	60.-	300.-
Duval-Leroy Champagne. Brut Reserve. Champagne		550.-
Chante Pinot, Pétillant Naturel, Josmeyer (BIO)		560.-

Fizz by BoRino, thai-basil, ginger and red grape (ORGANIC) <i>Alcohol free (0,5%), bottle fermented soda</i>	65.-	350.-
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Grapefruit Spritzer from Mikropolis Cocktails
Draft cocktail with red grape and Cicchetti Aperitivo, 6,5%

Gin & Tonic <i>Hendricks gin and Fever Tree tonic with fresh cucumber</i>	65.-	
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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.-
2018 Thirst Clairette. Stellenbosch. Radford Dale (BIO)		550.-
2016 Gewurztraminer. Josmeyer. Alsace (BIO)		550.-
2016 Pannobile. A. Gsellmann. Burgenland (NATURE)		600.-
2016 Pinot Auxerrois. "H". Alsace (BIO)		680.-
2014 Pouilly Fuissé. Roc des Boutires. Bourgogne		700.-

Rosé

2018 Ananto Bobal Rosé, Utiel-Requena (ORGANIC)	60.-	275.-
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Red wine

2017 Estancia del Silencio. Bodegas Viña Elena. Monastrell (ORGANIC)	60.-	275.-
2017 Avorio. Rosso Toscana IGT. Toscana	70.-	350.-
2016 Carianne Côtes de Rhône-Villages. J. Luc Colombo. Rhône	90.-	440.-
2016 Heideboden. A. Gsellmann. Burgenland (NATURE)		550.-
2017 Thirst Cinsault. Stellenbosch. Radford Dale(BIO)		550.-
2016 Morgon. Côte du Py. Dominique Piron. Beaujolais		600.-
2015 Mercurey Rouge. Domaine du Meix-Foulot. Bourgogne		650.-
2015 Quinta Sardonía. Q2 Sardonía. Sardón de Duero (BIO WWF)		690.-
2015 Chianti Classico Riserva. Marchesi Antinori. Tignanello. Toscana		700.-

Sweet 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

panpan Bajer- Pale Ale, brewed especially for panpan by BRUS
Classic Pale Ale with notes of bamboo and bergamotte, 5,2%, 40 cl. **60.-**

Carlsberg 1883
Lagerbeer brewed on 'carlsbergensis-yeast' by original recipe from 1883, 4,6%, 40 cl. **55.-**

Jacobsen Weissbier
Perfectly full and refreshing with an acidic twist, 5,9%, 40 cl. **65.-**

Jacobsen Brown Ale
Enjoy by itself or alongside rich dishes, 6,0%, 40 cl. **65.-**

Water & soft-drinks

Filtered water with or without gas **20.-/person**

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

Craft Soda – Handmade organic danish soda
Passion Fruit Fiesta, 20 cl. **40.-**
Raspberry Rhapsody, 20 cl. **40.-**
Lemon Lime Burst, 20 cl. **40.-**

The Syrup Co. – Organic and sustainable syrup from Copenhagen
Grapefruit, mint and hibiscus **40 cl 1 L 30.- 65.-**
Ginger, lime and muscovado **30.- 65.-**
Thyme, lime and orange water **30.- 65.-**

Choose yourself if you want with or without gas

Coca-Cola / Coca-Cola Zero, 33 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.-**

Avec

Ask your waiter for the selection **from 55.-**

PANPAN

SIGNATURE DRINKS

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.

Organic panpan drink **35.-**
Created exclusively for panpan. Refreshing drink with taste of elderflower, lemongrass and green tea