

## panpan's ABC:

- Bao** // soft, steamed bun  
**Hoisin sauce** // sweet, salt, and spicy  
**Kaffir lime** // lime leaves with a sour flavour  
**Kimchi** // mixture of fermented vegetables  
**Ponzu** // lemon-based soy sauce  
**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 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.

## SNACKS

**Oysters**  
3 pcs. // 6 pcs. // 9 pcs. **95.- // 165.- // 225.-**

Apple, wasabi, cilantro // Grilled lime // Yuzu, olive oil, wild garlic

**Caviar, Black label from Rossini (L)**  
Served with rice chips and white soya sour cream  
10g. // 30g. **195.- // 395.-**

**Prawn chips** with lime mayo **45.-**

**Yakitori skewers (G)** **45.-**  
BBQ skewers with cockerel marinated in ponzu sauce topped with cilantro mayo and fresh lime

**Grilled spring cabbage(L)** **45.-**  
Served with bottarga and comté cheese

## STARTERS

**Bao (G)** **95.-**  
With pulled pork served with spring onions and kimchi mayo

**Crispy spring rolls (G)(L)(V)** **85.-**  
With roasted porcini mushrooms, spring cabbage, and ginger. Served with chili mayo and wasabi ponzu

**Consommé (G)(V)** **95.-**  
A clear soup of apple, lemongrass, kaffir lime, and garlic. Served with buckwheat noodles, chili and ginger

**Steak Tartare** **125.-**  
Steak tartare from Jersey cattle, fried ginger-pickled brown beech mushrooms, egg yolk crème with wasabi and crispy sesame tuile

**Ask your waiter regarding allergenes**

## CHEESE & SWEETS

**Cheese with sweet and crisp (G)(L)**  
1 pcs. // 3 pcs. // 5 pcs. **65.- // 95.- // 125.-**

**Sweets for the coffee (G)(L)**  
1 pcs. // 3 pcs. // 3 pcs. + optional coffee **20.- // 50.- // 75.-**

**Dessert wine**  
2007, Palmer, "White Colheita", Blend, Porto  
Sweet, with a hint of nuts, apricot, and dried fruit

## MAINS

**Miso glazed celery with truffle (L)(V)** **195.-**  
Roasted celery glazed in honey, beer, and white soy and miso, vinaigrette, roasted cashew nuts and truffle

**Roasted halibut (L)** **195.-**  
Served with cabbage sprouts, white onions and a beurre blanc panpan style

**Moule Marinières panpan style (L)** **165.-**  
Mussels served with a coconut cream sauce made with spring cabbage, spring onions, chili and beer

**Noodle salad, confit d' canard (G)(L)** **175.-**  
A cold serving with confit duck, cilantro and crispy greens served with ponzu and lemongrass  
*Vegetarian option available*

**A ride with the pig to Indochina', (L)(G)** **175.-**  
Free range pork served with cauliflower roasted in miso-butter and a honey and rose hip sauce

**Beef short ribs (L)(N)(G)** **195.-**  
Braised beef short ribs five spice and soy seasoned, pak choi, peanuts, thai basil and kimchi sauce

**Steak bearnaise (L)(G)** **295.-**  
Beef tenderloin served with fries and salad  
Choose between regular bearnaise or kimchi bearnaise

**Hot dog 'Tiger Lee' (G)(L)** **160.-**  
panpan's spicy sausage made with Duroc-pork, served with lobster in a brioche bun

## SIDES FOR THE MAIN

**1 pcs. 45.- or 3 pcs. 95.-**

**Choose between:** Fries w. kimchi mayo (G) // Kimchi // Truffle // Rice pilaf asian style (G) // Green salat (N) // Edamame (G)



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## DESSERTS

**Ginger waffle (G)(L)** **95.-**  
With coconut ice cream, pickled ginger, and roasted coconut flakes

**Goosberry with honey truffle (L)** **95.-**  
Pickled gooseberry with white chocolate served with gooseberry granita and honey truffle

**Blackcurrant (L)(N)** **95.-**  
Blackcurrant served with dark chocolate sorbet, blackcurrant rum, thai basil and dehydrated almond crumble

## DRINKS

Wine & bobler	Glass	Bottle
<b>Bobler</b>		
N.V., La Gioiosa, "Spumante Rosea", Blend, Prosecco <i>Frugtig, skønne bobler og en velbalanceret tørhed.</i>	70.-	350.-
N.V., La Gioiosa, "Biologico Organic", Glera, Prosecco (ØKO) <i>Toner af friskslået græs, grønne æbler, blomster og en perfekt afrundet tørhed.</i>	75.-	375.-
N.V., Chassenay d'Arce, "Comtesse de Neples Brut", Pinot Noir/Chardonnay, Champagne <i>Når Champagner har overvægt af Pinot Noir, bliver de mere fyldige og rødfrugtede. Der er dog stadig toner af grøn pære, brioche og citrus.</i>		695.-
<b>White wine</b>		
2017, Noelia Ricci, "Bro", Trebbiano, Emilia-Romagna <i>Friskhed, mineralitet, salte noter og citrus binder denne vin sammen.</i>	85.-	400.-
2019, Weingut Beurer, "Schwabischer Landwein", Riesling, Württemberg <i>Demeter-certificeret og økologisk Riesling med smag af tropiske citrusfrugter og blomster. Forfriskende syre og en svag sødme.</i>	100.-	450.-
2019, Bodegas Cano, "1860 Colección", Sauvignon Blanc, Almansa <i>Vinen er vinificeret i gamle ler-amforer på ca. 3.000 liter. Det resulterer i en fyldig hvidvin med moden fersken og en cremet finish.</i>	110.-	500.-
2018, Domaine Jean Collet, "Les Fôrets", Chardonnay, Chablis 1er Cru <i>Behagelig smag med en god syre, hvor frugt, mineralitet og smør spiller perfekt sammen.</i>		750.-
2017, Domaine Bacheys-Legros, "Puligny-Montrachet", Chardonnay, Bourgogne <i>Puligny-Montrachet et af de største navne indenfor fadlagret Chardonnay. Raffineret, koncentreret og i yderst god form.</i>		1600.-
<b>Rosé</b>		
2019, Villa Wolf, "Rosé", Pinot Noir, Pfalz <i>En rosé med noter af kirsebær og fersken, der er lækker og sødmefuldhed.</i>	80.-	350.-
2019, Château de Caraguilhes, "Cara Rosé", Grenache/Mourvedre, Corbières <i>Økologisk rosé fra Corbières. Frisk, vedvarende, frugtig og med en god syre.</i>	95.-	400.- 750.-

## SIGNATURE DRINK

<b>panpan Bajer</b>	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.	
<b>Organic panpan drink</b>	35.-
Created exclusively for panpan. Refreshing drink with taste of elderflower, lemongrass and green tea	

## DRINKS

Wine and dessert wine	Glass	Bottle
<b>Red wine</b>		
2018, Domaine Bousquet, "Le Lièvre", Minervois <i>Blød og fyldig med noter af blomme, mørke bær og krydderurter.</i>	85.-	400.-
2018, Château de Caraguilhes, "Cochon Volant", Corbières <i>Grenache, Carignan og Syrah skaber en skøn forening af brombær, kirsebær, krydderier og bløde tanniner.</i>	95.-	450.-
2016, Bodegas Cano, "1860 Colección", Grenache Tintorera, Almansa <i>Dyb mørkerød med noter af balsamico, blommer, lakrids og brombær.</i>	115.-	550.-
2016, Noelia Ricci, "Godenza", Sangiovese Romagna, Emilia-Romagna <i>Rubinrød, frugtdomineret, fantastisk syre og utroligt bløde tanniner.</i>	130.-	650.-
2014, Enzo Bartoli, "Barolo", Nebbiolo, Piemonte <i>Klassisk Barolo med noter af tørret frugt, kirsebær, violer, peber og urter.</i>		750.-
2012, Maison Champy, "Beaune Premier Cru", Pinot Noir, Bourgogne <i>Fyldige bæraromaer og let krydret. Markant syre, bløme og afstemte tanniner.</i>		1200.-
<b>Beer</b>		
Carlsberg 1883, Alc. 4,6%		55.-
Kronenbourg Blanc Alc. 5%		65.-
Grimberger Double Alc. 6,5%		65.-
<b>BRUS</b>		
panpan Bajer		60.-
<i>Pale Ale, brygget særligt til ZOO.</i>		
<i>Tropiske humlenoter med bambus og bergamotte, 5,2%, 40 cl.</i>		
<b>Water &amp; soft-drinks</b>		
Filtered water with or without gas		20.-/person
Homemade lemonade	40.-	75.-
<b>Bornholms Mosteri</b>		
Rhubarb, Apple juice, Elderflower, 27,5 cl. <i>Organic juice and cordial</i>		35.-
<b>Craft Soda</b>		
Passion fruit, Raspberry, Lime, 20 cl. <i>Handmade organic danish soda</i>		40.-
Coca-Cola / Coca-Cola Zero, 25 cl.		30.-
<b>Organic hot drinks</b>		
<i>Hand roasted Honduran coffee from Copenhagen Coffee Lab</i>		
Espresso Single / Double		25.-/30.-
Americano		35.-
Caffe Latte		35.-
Cappuccino		35.-
French press		35.-/person
Homemade hot chocolate with whipped cream		35.-
<i>Organic tea from Sings Tea House</i>		
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.-

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