

MENU

Served until 10:30

BREAKFAST

Brunch 23,07 €

Avocado with cottage cheese and smoked salmon
Onion pie with romesco sauce and aged ham
Danish cheese with seasonal jam
Organic yogurt with granola and berries
Banana bread with salty caramel
Sourdough roll, crisp bread and Danish butter

Croque Madame 16,08 €

Smoked ham, cheese, mustard and fried egg
Extra fried egg +2,10 €

Avocado Toast 15,38 €

On toasted rye bread with romesco sauce,
fried egg and spiced seeds
Smoked salmon +4,20 €

Scrambled Eggs and Bacon 11,89 €

Sourdough roll and Danish butter
"Efterglød" Arla Unika +2,80 €

Organic Yoghurt 8,39 €

Granola and berries

Sourdough roll, Danish butter and Cheese 6,29 €

Seasonal jam +1,40 €

French toast 10,49 €

Berries and and vanilla ice cream

Croissant 4,20 €

Nutella +1,12 €

NB: Information on allergens can be obtained from staff.

COLD DRINKS

Champagne 17,48 €

Mimosa 11,19 €

Gin & Tonic 13,29 €

Aperol Spritz 13,29 €

Draft Beer 9,39/11,19 €

Bitter 6,99 €

Organic Juice 5,59/8,39 €

Orange or apple

Rebæl lemonade 6,99 €

Rhubarb & vanilla

Lemon & ginger

Peach iced tea

Elderflower and mint

COFFEE / TEA

Double Espresso 4,20 €

Americano 5,59/6,85 €

Cortado 5,59 €

Cafe Latté 6,85 €

Cappuccino 6,85 €

Latté Macchiato 6,85 €

Extra shot 1,40 €

Chai Latté 6,85 €

Hot Chocolate 6,85 €

Ice Latté 6,85 €

Syrup 0,70 €

Whipped Cream 0,70 €

Tea from A.C. Perchs 5,59 €

Cool Herbal

Green Fragrant Jade

White Tempel

Breakfast

Earl Grey



Have you taken a nice picture of your food?

Gastro

Share it on Instagram and tag us @billundairport

MENU

SNACKS

Nocellara olives	6,29 €
Burts chips with sea salt	4,90 €
Salty nuts	4,90 €
Serrano ham (aged 18 months) bread and romesco sauce	13,29 €
Sardines in olive oil grilled bread, lemon and mayo	15,38 €
Tuna fillet in olive oil grilled bread, lemon and mayo	15,38 €

MAIN COURSES

Steak Bearnaise 250g ribeye, french fries and sauce bearnaise <i>Green salad with vinaigrette +4,90 €</i>	38,46 €
Fish & Chips With sauce tartare, mashed peas and lemon Homemade remoulade + 1,40€	22,38 €
Gastro Burger Grambogård beef patty, cheddar, bacon, tomato, caramelized onions and pickles Served with french fries and spicy mayo	23,78 €
Fried chicken burger Kimchimayo, pickles, and tomato served with French fries and spicy mayo	22,38 €
Quiche Lorraine Onion tart with "Efterglød" Arla Unika, tomato, Salads in vinaigrette and aged ham	20,28 €
Caesar Salad Romaine, caesar dressing, croutons, parmesan and Danish chicken	21,68 €
Mushroom Toast Seasonal mushrooms in creamy sauce served on toasted bread with pickled beech mushrooms and herbs	18,88 €
Hand Peeled Shrimps Grilled bread with mayo, lemon, dill and piment d'espelette	20,98 €
Dahl (VG) Red lentils, sweet potatoes, fried cauliflower and roasted cashews	21,68 €

APERITIF

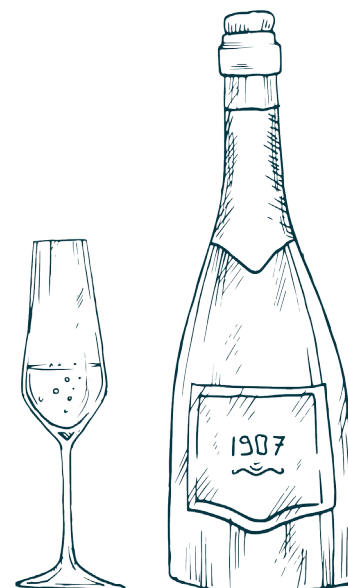
Champagne	17,48 €
Negroni	15,38 €
Gin & Tonic	13,29 €
Aperol Spritz	13,29 €
Limoncello Spritz	13,29 €

SIDE ORDERS

French fries with sea salt	6,29 €
Gastro's garlic bread	6,29 €
Sourdough bread & butter	4,90 €
Bearnaise sauce	3,50 €
Gastro's spicy mayo	1,40 €

DESSERT

Affogato Vanilla ice cream and espresso	9,09 €
French Toast Berries and vanilla ice cream	10,49 €
Danish Cheeses Housemade jam and bread	17,48 €



DRINKS



GIN & TONIC

Gin Mare	13,29 €
Whitley Neill Blood Orange	13,29 €
Hendricks	13,29 €
The London No. 1	13,29 €
Gin Hass	13,29 €

COCKTAILS

Limoncello Spritz	13,29 €
Aperol Spritz	13,29 €
Mojito	13,29 €
Passion Stormy	13,29 €
Negroni	15,38 €
Old Fashioned	15,38 €

DRAFT BEER

Heineken	9,79 €
Nørrebro Bryghus Pilsner	9,79/11,19 €
Nørrebro Bryghus Classic	9,79/11,19 €
Nørrebro Bryghus Blanche	9,79/11,19 €
Lagunitas IPA	9,79/11,19 €
Anarkist New England IPA	9,79/11,19 €
Anarkist Brown Ale	9,79/11,19 €

COLD DRINKS

Nørrebro Apple cider 4,9%	9,09 €
Anarkist Hazy IPA 0,5%	9,09 €
Heineken 0,0%	6,99 €
Soda	5,59/7,69 €
Still water	3,50/5,59 €
Sparkling water	3,50 €
Organic juice	5,59/8,39 €
Apple or orange	
Rebæl lemonade	6,99 €
Rhubarb & vanilla	
Lemon & ginger	
Peach iced tea	
Elderflower and mint	

HOT DRINKS

Double Espresso	4,20 €
Americano	5,59/6,85 €
Cortado	5,59 €
Cafe Latté	6,85 €
Cappuccino	6,85 €
Latté Macchiato	6,85 €
Extra shot	1,40 €
Chai Latté	6,85 €
Hot chokolade	6,85 €
Ice latté	6,85 €
Syrup	0,7 €
Whipped Cream	0,7 €
Irish coffee	10,49 €
Coffee & Baileys	9,79 €
Tea from A.C. Perchs	5,59 €
Cool Herbal	
Green Fragrant Jade	
White Tempel	
Breakfast	
Earl Grey	

SPIRITS & AVEC

WHISKY & BOURBON	
Stauning Rye	11,89 €
Stauning Kaos	13,29 €
Stauning Smoke	13,29 €
Old Pulteney 12 yrs	10,49 €
Buffalo Trace Bourbon	10,49 €
RUM	
Diplomatico Reserve	10,49 €
QRM, travel edition	13,29 €
COGNAC	
Bache Gabrielsen XO , Thomas prestige	13,29 €
Renault Carte Noir VSOP	13,29 €


BUBBLES AND WINE

BUBBLES

 Cava	Terra Terrae Brut Reserva, Spain	11,19/45,45 €
Champagne	Doyard Mahé, Blanc de Blancs, Extra Brut	17,48/87,41 €
Champagne	Doyard Mahé, Rosé, Brut	94,41 €
Champagne	Bollinger Special Cuvee	104,90 €
Champagne	2013 Doyard Mahé, Blanc de Blancs 1'er Cru	139,16 €
Champagne	2014 Bollinger La Grande Année	202,80 €
Champagne	2012 Dom Perignon	307,69 €




ROSÉ

Provence	2021 Villa Aix, Coteaux d'Aix	11,19/48,95 €
Provence	2022 Villa Aix, Coteaux d'Aix, 1.5 L	94,41 €
Nahe	2023 Spätburgunder Rosé, Halbtrocken, Schneider	10,49/45,45 €
 Loire	2022 Pinot Noir Rosé, Berthier	55,24 €

WHITE

 Loire	2021 Sauvignon Blanc, Berthier	11,89/55,24 €
Mosel	2021 Riesling Feinherb, Josef Rosch	10,49/45,45 €
Bourgogne	2021 Chardonnay, Grivot-Goisot, Cotes d'Auxerre	15,38/66,43 €
Californien	2022 Chardonnay, La Crema, Monterey	15,38/69,23 €
 Kamptal	2021 Grüner Veltliner, Kamptal Terrassen	59,44 €
Nahe	2022 Riesling, Niederhauser Hermannshöhle, Schneider	55,24 €
 Loire	2021 Sancerre, Les Chasseignes, Floiran Berthier	94,41 €
Bourgogne	2021 Pouilly Fuisse, Nicolas Potel	101,40 €
Bourgogne	2021 Macon-Fussiere, En Prole, Louis Dorry	104,90 €

RED

Bourgogne	2023 Pinot Noir, Grivot Goisot, Cotes d'Auxerre	13,29/59,44 €
Mendoza	2022 Malbec, Santa Julia	11,89/48,95 €
Ribera Del Duero	2020 Tempranillo, AVAN Vinedos Viejos	12,59/55,24 €
 Tuscany	2020 Chianti Classico, Rubiolo	15,38/59,44 €
Bourgogne	2020 Chassagne Montrachet, Domaine Sorine	111,19 €
Piemonte	2018 Barolo, Massimo Rivetti	104,90 €
Tuscany	2017 Brunello di Montalcino, Val di Suga	104,90 €
Bordeaux	2019 G d'Estournel, Médoc	97,20 €
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	111,19 €
Bordeaux	2009 Petit Mouton Rothschild, Pauillac	307,69 €