

MENU

Served until 10:30

BREAKFAST

Gastro Breakfast 20,28 €

Coffee of your choice

Soft-boiled egg, sourdough roll with Danish butter, cheese and a small organic yogurt with granola

Avocado, cottage cheese, chives and piment d'Espelette +4,90 €

Smoked Salmon 18,88 €

Toasted rye, avocado, salsa verde and pickles

Croque Madame 17,48 €

Smoked ham, Comté, truffle cream, mustard and fried egg

Extra fried egg +2,10 €

Avocado Toast 15,38 €

On toasted rye with romesco sauce, fried egg and spiced seeds

Smoked salmon +4,90 €

Turkish Fried Eggs 13,29 €

Fried eggs with garlic yogurt, coriander, grilled bread and chili oil

Scrambled Eggs and Bacon 13,29 €

Sourdough roll and Danish butter

Matured Havarti +2,80 €

Organic Yoghurt 8,39 €

Granola and caramelized apples

Sourdough roll, Danish butter and cheese 6,29 €

House Made jam +1,40 €

Cinnamon Roll 4,20 €

Croissant 4,20 €

Nutella +1,12 €



COLD DRINKS

Champagne 17,48 €

Mimosa 11,19 €

Bloody Mary 13,29 €

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

Elderflower and mint

Lemon & ginger

Peach iced tea

COFFEE / TEA

Double Espresso 4,20 €

Filter Coffee 5,45 €

Refill +2,80 €

Americano 5,59/6,85 €

Cafe Latte 6,85 €

Iced

Caramel / Vanilla syrup +0,70 €

Cappuccino 6,85 €

Latte macchiato 6,85 €

Flat white 5,59 €

Cortado 5,59 €

Espresso macchiato 5,59 €

Extra shot 1,40 €

Chai Latte 6,85 €

Hot Chocolate 6,85 €

Cream +0,70 €

Tea from A.C. Perchs 5,59 €

Breakfast

Earl Grey

White Temple

Cool Herbal

Green Fragrant Jade

NB: Information about allergens is available from the staff

Have you taken a nice picture of your food?

Gastro

Share it on Instagram and tag us @billundairport

M E N U

Served from 10:45

2 GLASSES OF WHITE WINE
OLIVES & NUTS

27,27 €

MAIN COURSES

Steak Frites 38,46 €

Dry aged striploin, french fries and pepper sauce
Green salad with vinaigrette + 4,90€

Fish & Chips 22,38 €

With sauce tartare, mashed peas and lemon
Remoulade + 1,40€

Gastro Burger 24,48 €

Grambogård beef patty, cheddar, bacon, tomato, onions
and pickles. Served with french fries and tarragonmayo

Caesar Salad 21,68 €

Fried chicken, croutons, capers and parmesan

Shrimps 20,98 €

On toast with mayo, lemon, dill and
piment d'espelette

Croque Madame 20,98 €

Smoked ham, Comté, truffle cream,
mustard, fried egg and green salad

Dahl 21,68 €

Lentils, roasted cashews, chili oil, yogurt,
Coriander and grilled bread

Roasted Delica Pumpkin 20,28 €

Hummus, almonds, radicchio and salsa verde

Quiche Lorraine 20,28 €

Onion pie with cheese and tomatoes,
green salad, vinaigrette and aged ham

NB: Information about allergens is available from the staff

SNACKS

Salted nuts 4,90 €

Olives 6,29 €

Serrano ham (Grand Reserva) 13,29 €

Bread and romesco sauce

Sardines in olive oil 15,38 €

Grilled bread, lemon and mayo

Tuna fillet in olive oil 15,38 €

Grilled bread, lemon and mayo

APERITIF

Champagne 17,48 €

Negroni 15,38 €

Old Fashioned 15,38 €

Gin & Tonic 13,29 €

Aperol Spritz 13,29 €

Apple Spritz 13,29 €

SIDE ORDERS

French fries with sea salt 6,29 €

Tarragon mayo 1,40 €

Remoulade 1,40 €

Pepper sauce 3,50 €

Green salad with vinaigrette 4,90 €

Sourdough bread & butter 4,90 €

Garlic bread 6,29 €

DESSERT AND CHEESE

Chocolate mousse with salt and olive oil 6,29 €

Vanilla ice cream, caramelized apple and crunch 7,69 €

3 cheeses with 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 €
Zero G&T 0,0%	11,19 €

COCKTAILS

Vermouth & tonic	11,19 €
<i>Vermouth modern, Bianco or Rosso</i>	
Apple Spritz	13,29 €
<i>Apple syrup, Vermouth moderne, Gin Mare, lemon and soda</i>	
Aperol Spritz	13,29 €
<i>Aperol, Cava, orange and soda</i>	
Gin Hass	13,29 €
<i>London No. 1, passion fruit syrup and Lemon soda</i>	
Mojito	13,29 €
<i>Ron Millionario Reserva, lime, mint, sugar syrup and soda</i>	
Bloody Mary	13,29 €
<i>Grey Goose Vodka, tomato, lemon and tabasco</i>	
Spicy Clarified Margarita	15,38 €
<i>Tequila, lime, sugar syrup, jalapeno and tajin</i>	
Negroni	15,38 €
<i>London No. 1, Campari and Vermouth Modern Rosso</i>	
Old Fashioned	15,38 €
<i>Buffalo Trace Bourbon, Angostura bitters, orange</i>	



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

Ron Millionario no. 15 Reserva	10,49 €
QRM, travel edition	13,29 €

COGNAC

Bache Gabrielsen XO , Thomas prestige	13,29 €
Renault Carte Noir VSOP	13,29 €

DRAFT BEER

Heineken	9,79 €
Nørrebro Bryghus Pilsner	9,79/11,19 €
Nørrebro Bryghus Classic	9,79/11,19 €
Royal Blanche	9,79/11,19 €
Lagunitas IPA	9,79/11,19 €
Anarkist New England IPA	9,79/11,19 €
Anarkist Christmas Ale	9,79/11,19 €
Anarkist Hazy IPA 0,5%	9,09 €
Hoppy Lager Nørrebro 0,5%	8,39 €
Heineken 0,0%	6,29 €
Nørrebro Apple cider 4,9%	9,09 €

COLD DRINKS

Soda	5,59/7,69 €
Sparkling water	3,50/5,59 €
Shrub Soda 0,0%	7,69 €
Still water	3,50 €
Organic juice	5,59/8,39 €
<i>Apple or orange</i>	
Rebæl lemonade	6,99 €
<i>Rhubarb & vanilla</i>	
<i>Elderflower and mint</i>	
<i>Lemon & ginger</i>	
<i>Peach iced tea</i>	

BUBBLES AND WINE

BUBBLES

 Cava	Terra Terrae, Brut Reserva	11,19/45,45 €
Champagne	Jean Pernet, Tradition, Brut	17,48/76,92 €
Champagne	Doyard Mahé, Blanc de Blancs, Extra Brut	87,41 €
Champagne	Bollinger Special Cuvee	104,90 €
Champagne	2014 Doyard Mahé, Blanc de Blancs 1 ^{er} Cru	139,16 €
Champagne	2014 Bollinger La Grande Année	202,80 €
Champagne	2013 Dom Perignon	307,69 €



ROSÉ

Provence	2024 Villa Aix, Coteaux d'Aix	11,19/48,95 €
Nahe	2023 Pinot Noir, Rosé, Korrell	10,49/45,45 €

WHITE

 Loire	2023 Sauvignon Blanc, Florian Berthier	11,89/48,95 €
Mosel	2023 Riesling Feinherb, Josef Rosch	10,49/45,45 €
Friuli	2023 Pinot Grigio, Cantina Puiatti	11,89/48,95 €
Burgundy	2023 Chardonnay, Grivot-Goisot, Cotes d'Auxerre	15,38/69,23 €
 Kamptal	2023 Grüner Veltliner, "Furth", Weingut Malat	59,44 €
Nahe	2023 Riesling, Niederhauser Hermannshöhle, Schneider	55,24 €
 Loire	2019 Sancerre, Les Chasseignes, Floiran Berthier	94,41 €
Burgundy	2021 Chablis 1 ^{er} Cru Montmains, Domaine de Vauroux	101,40 €
Burgundy	2022 Macon-Fussiere, En Prole, Louis Dorry	104,90 €

RED

Burgundy	2023 Pinot Noir, Fut de Chene, Nicolas Potel	15,38/59,44 €
Mendoza	2023 Malbec, Santa Julia	11,89/48,95 €
Rioja	2018 Tempranillo, Rioja Reserva, Bodegas Lan	12,59/55,24 €
Piemonte	2022 Barbera d'Alba, Massimo Rivetti	11,19/45,45 €
Burgundy	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, Mèdoc	97,20 €
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	111,19 €
Bordeaux	2009 Petit Mouton Rothschild, Pauillac	307,69 €