

EST. 2016

# BISTECCA

ITALIAN BISTRO & STEAK

TORVEHALLERNE  
VEJLE





# Secondi

## maincourses

### **TENDERLOIN** **325**

225 g. grilled steak - cut from beef tenderloin

### **ENTRECÔTE** **275**

300 g. grilled steak - cut from dry aged sirloin beef

### **NEW YORK STRIP** **265**

225 g. grilled steak - cut from dry aged sirloin beef - **very low fat content**

### **RIB EYE** **325**

350 g. grilled steak - cut from upper part dry aged sirloin beef

### **TUNA** **275**

225 g. steak - cut from fresh yellowfin tuna

**Each of the main courses above includes 3 of the following:**

#### **Sauces**

Bearnaise

Pepper sauce

Garlic butter

#### **Salads**

Tomato/mozzarella

Spinach/avocado

Gratinated broccoli

#### **Sides**

Risotto

French fries

Butter potatoes

# Formaggi - Dolci

cheese - dessert

## SMALL SWEETS

3 pcs./ 85

6 pcs./135

CRÈME BRULÉE

CHEESE CAKE - CRUMBLE - GEL

PANNA COTTA "CAFÉ LATTE"

CHOCOLATE MOUSSE

TIRAMISU

VANILLA ICE CREAM

## CHEESE BOARD

95

4 pcs. of prime unika cheese - butterfried ryebread  
- compote



BISTECCA ToRVEhallerne - Fiskergade 2-8 - DK-7100 Vejle

**Bordbestilling: Tel. 79 42 79 00**

All prices are in Danish Kroner and includes tax and service.