



# dejavú<sup>bistro</sup>

## classic

<b>OYSTER</b>	35
with shallots and red vinegar – topped with caerii caviar 3 g	45
<b>FROGLEGS</b>	85
with parsley and garlic	
<b>BAERII CAVIAR 30 G</b>	445
with sourcreme, redonion and brioch bread	

## lunch

<b>“SKAGEN TOAST”</b>	130	<b>TATAR ‘A LA DEJAVU’</b>	175
with with prawns, crayfish, lemon mayonaise and brioch bread		Raw beef with lovage cream, egg yolk, chips, frozen foie gras and truffle	
<b>BROWN CRAB</b>	140	<b>RIB-EYE 250 G</b>	285
with smoked egg yolk, cauliflower and lobster sauce		with French fries, borderlaise and béarnaise sauce	
<b>MUSHROOM TOAST</b>	160	<b>LEMON PIE</b>	85
with chanterelles, cep mushrooms and truffle		with merinque and vanilla ice cream	
<b>FOIE GRAS AU TORCHON</b>	155	<b>APPLE TARTE TARTIN</b>	95
with apricot, salad and brioch bread		with powder sugar and vanilla icecream	
<b>LUXURY OMELET</b>	165	<b>BLACKBERRY SORBET</b>	95
with spinach, mushrooms, French ham, frozen foie gras and truffle		with chantillycream, macaroons and mixed berries	
<b>BOUILLABAISSE</b>	165	<b>SELECTION OF FRENCH CHEESE</b>	100
with codfish, squid, clams, prawn and vegetables		with apricot and pickled walnuts	
<b>‘TARTELET’</b>	175	Add extra	
Puff pastry with sweetbread, duck, mushroom-veluté sauce and vegetables		<b>ROAST FOIE GRAS</b>	75
		<b>CAVIAR 15 G</b>	195
		<b>FRENCH FRIES</b>	45

FACEBOOK: BistroDejavu

INSTAGRAM: @bistrodejavuofficial\_aalborg

## 4 course menu

395

### BROWN CRAB

smoked egg yolk, cauliflower and lobster sauce

### STEAMED CABBAGE

with ragout on marrow, clams, ham, croutons and blanquet sauce

### GRILLED BEEF

with broccoli, padron peber, comté and blackcurrant sauce

### LEMON PIE

with meringue and vanilla ice cream

## classic

### OYSTER

with shallots and red vinegar

– topped with caerii caviar 3 g

35

45

### FROGLEGS

with parsley and garlic

85

### BAERII CAVIAR 30 G

with sourcreme, redonion and brioch bread

445

## starters

### BROWN CRAB

with smoked egg yolk, cauliflower and lobster sauce

140

### CARPPACIO

with pickled green tomatos, truffle cream, grapes, frozen foie gras and truffle

130

### FOIE GRAS AU TORCHON

with apricot, salad and brioch bread

155

### BOUILLABAISSE

with codfish, squid, clams, prawn and vegetables

165

### TATAR 'A LA DEJAVU'

Raw beef with lovage cream, egg yolk, chips, frozen foie gras and truffle

175

### RAW SCALLOPS

with snails, baerii caviar and sauce on smoked clams

195

Add extra

ROAST FOIE GRAS

75

CAVIAR 15 G

195

FRENCH FRIES

45

## main courses

### GRILLED BEEF

with broccoli, padron peber, comté and blackcurrant sauce

240

### ROASTED TURBOT

with leek sauté, new carrots and sauce nage

245

### QUAIL SUTFFED WITH MORRELS

with onions, smkoed marrow, apple sauce and cassoulet

260

### RIB-EYE 250 G

with French fries, borderlaise and béarnaise sauce

285

### ½ DANISH LOBSTER

aromatic sauce, morels, pickled onion and crouton

285

– add 1/1 lobster

110

### "TOURNEDOS ROSSINI"

Tenderlion with foie gras, borderlaise sauce, truffle and summer vegetables on the side

– add 15 g caviar (signature dish of His Royal Highness Prince Henrik)

395

195

## dessert:

### LEMON PIE

with meringue and vanilla ice cream

85

### APPLE TARTE TARTIN

with powder sugar and vanilla icecream

95

### BLACKBERRY SORBET

with chantillycream, macaroons and mixed berries

95

### SELECTION OF FRENCH CHEESE

with apricot and pickled walnuts

100

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