

## classic

<b>OYSTER</b>	35
with shallots and red vinegar (topped with caerii caviar 3 g, 45)	
<b>OYSTER SELECTION</b>	255
2 x naturel, 2 x deep fried with tatar sauce, 2 x oyster cream with potatoes and caviar	
<b>FROGLEGS</b>	85
with parsley and garlic	
<b>BAERII CAVIAR 30 G</b>	445
with sourcreme, redonion and brioch bread	

## starters

<b>CARPPACIO</b>	130
with beets, truffle cream, grapes, frozen foie gras and truffle	
<b>OXETAILE TERRINE</b>	145
with crouton, foie gras and fried egg	
<b>GLAZED SWEETBREAD</b>	145
with baba ganoush, crouton and crispy buckwheat	
<b>FOIE GRAS AU TORCHON</b>	155
with apricot, salad and brioch bread	
<b>HALIBUT</b>	160
with grilled artichoke and soup on calls/artichoke (topped with 8 g caviar, 100)	
<b>TATAR 'A LA DEJAVU'</b>	175
Raw beef with lovage cream, egg yolk, chips, frozen foie gras and truffle	

Add extra	
<b>ROAST FOIE GRAS</b>	75
<b>CAVIAR 15 G</b>	195
<b>FRENCH FRIES + MAYO</b>	45

## main courses

<b>GRILLED FLAPMEAT</b>	225
with glazed salsify, cauliflower cream and ragout sauce	
<b>QUAIL STUFFED WITH MORRELS</b>	240
with onions, smoked marrow, apple sauce and cassoulet	
<b>BRAISED LAMB SHANK</b>	240
with BBQ, baked celery, celery cream and lamb sauce	
<b>GLAZED/GRILLED MONKFISH</b>	275
with morrels, chestnuts, mushrooms and potatoe cream (minimum 2 persons)	
<b>RIB-EYE 250 G</b>	285
with French fries, borderlaise and béarnaise sauce	
<b>"TOURNEDOS ROSSINI"</b>	395
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)	
	195

## dessert:

<b>PROFITEROLES</b>	95
with vanilla cream, chocolate sauce and vanilla ice cream	
<b>CANELÉS</b>	95
with orange syrup, almonds and vanilla ice cream	
<b>CHOCOLATE SOUFFLÉ</b>	95
with cherry and cherry sorbet	
<b>SELECTION OF FRENCH CHEESE</b>	100
with apricot and pickled walnuts	

dejavú<sup>bistro</sup>

## 4 course menu

### **BUTTER FRIED CAURLIFLOWER**

with oyster cream, truffle and herb salat

### **OXETAILED TERRINE**

with crouton, foie gras and fried egg

### **GRILLED FLAPMEAT**

with glazed salsify, cauliflower cream and ragout sauce

### **PROFITEROLES**

with vanilla cream, chocolate sauce and vanilla ice cream

395

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