

A la carte – all dishes: 125 DKK / 17 €

We recommend 3-4 courses for a full levning meal.
Bread and butter ad libitum: 8 DKK.

4 PCS OYSTER NATUREL

with grilled lemon and onion vinegar

3 PCS FRIED OYSTER

with tatar sauce and grilled lemon

WHITE ASPARAGUS

with smoked shrips, poached chicken egg,
croutons and sauce hollandaise

SALTED SCALLOPS

with pickled celeriac, apples, hazelnuts,
and smoked butter sauce

COSTFISH ON CROUTON

with variation of Jerusalem arthischokes

FROG LEGS

with garlic, parsley, salad, and croutons

TATAR A LA DEJAVÚ

with egg yolk, herb cream, pickled onions,
chips, truffle and frozen foie gras

ROASTED FOIE GRAS

with brioche bread, lemon confit, apples,
rhubarb, and pepper sauce

VOL-AU-VENT

with chicken confit, Norwegian lobster,
asparagus, radish and velouté sauce

IBERICO PORK

with grilled green asparagus, crispy
artichokes and sauce borderlaise

“PEPPER BOEUF”

with new onions, green asparagus
and pepper sauce

All desserts: 95 DKK / 12 €

COMTÉ CHEESE

with rosehips, crispy rosehips and morrel sauce

BABA AU RHUM

with pickled berries and Chantilly cream

RHUBARB PIE

with pickled rhubarb, compote, white chocolate
foam and vanilla iscream

dejavú^{bistro}

A night at dejavú

4 COURSE MEAL

Kitchen decides

395 DKK / 53 €

ALL NIGHT AT DEJAVÚ

Includes a cocktail, 4 course meal (kitchen decides), wine menu and water with/without bobbles

795 DKK / 107 €

Classics

RIB-EYE

with french fries and bearnaise sauce

295 DKK / 39 €

TOURNEDOS ROSSINI

with foie gras, truffle and borderlaise sauce

395 DKK / 53 €

PATÉ EN CROUTE

with duck, braised pork, foie gras, nuts and blood orange confit

245 DKK / 33 €

VANILLA ICE-CREAM

with Baerii caviar, olive oil and toast

195 DKK / 26 €

Add extra

ROAST FOIE GRAS: 75 DKK / 11 €

FRENCH FRIES + MAYO: 45 DKK / 6 €

CAVIAR 15 G: 195 DKK / 27 €

CAVIAR 30 G: 390 DKK / 53 €