

# dejavú<sup>bistro</sup>

## A NIGHT AT DEJAVÚ

### 4 COURSE MEAL

3course meal + dessert –kitchen decides

**395 DKK / 53 €**

### ALL NIGHT AT DEJAVÚ

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

**795 DKK / 107 €**

### BISTROLUX-ALL NIGHT AT DEJAVÚ

Includes snack-plateau with champagne, 5 course BistroLux meal (ask us), 5 glass deluxe wine menu and water with/without bobbles

**1.200 DKK / 162 €**

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## 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.

### CABBAGE

with smoked bone marrow and hazelnuts, fried capers, truffle and ramson sauce

### SALTED SCALLOPS

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

### COSTFISH ON CROUTON

with leek sauté, kohlrabi, clams and clam-sauce

### MUSHROOM TOAST

with roasted mushrooms, velouté sauce, pickled onion and black truffle

### TATAR A LA DEJAVÚ

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

### ROASTED FOIE GRAS

with brioche bread, lemonconfit, apples, rhubarb, and pepper sauce

### RAVIOLI

with rabbit, foie gras, comté cheese, sage and Vadouvan bouillon

### VOL-AU-VENT

with chicken confit, Norwegian lobster, vegetables and velouté sauce

### ROASTED SWEETBREAD

with peas, haricot beans, morrels and aromatic sauce

### IBERICO PORK

with grilled onion, crispy artichokes and pepper sauce

## SNACKS

### DEEP FRIED SMALL HARRINGS

with grilled lemon and dip

**85 DKK / 12 €**

### 3 OYSTERS NATUREL

with grilled lemon and onionvinegar

**100 DKK / 13 €**

### 3 FRIED OYSTERS

with tatar sauce and grilled lemon

**120 DKK / 16 €**

### 6 ESCARGOT

with prsley, garlic and croutons

**95 DKK / 13 €**

### 8 ROSÉ SHRIPMS

with sour cream and dill

**110 DKK / 15 €**

### GRILLED BREAD

with anchovies and lardo

**75 DKK / 10 €**

### SNACK-PLATEAU

(suitable for sharing between 2 persons)

Deep fried small harrings, 4 oysters naturel, 4 fried oysters, 6 escargots, 8 Rosé shrimps, grilled lemon, dip and vinegar

**525 DKK / 71 €**

## KLASSISKERE

### RIB EYE

with french fries and bearnaisesauce

**295 DKK / 39 €**

### TOURNEDOS ROSSINI

with foie gras, truffle and borderlaisesauce

**395 DKK / 53 €**

### PATÉ EN CROUTE

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

**225 DKK / 30 €**

### VALILLA ICE-CREAM

with Baerii caviar, olive oil and biscuit

**195 DKK / 26 €**

## DESSERTS

### COMTÉ CHEESE

with apricot, crackers and morrel sauce

### PLUMS

with yoghurt sorbet, gingerbread and creme anglaise

### BABA AU RHUM

with pickled berries and Chantilly cream

### CREPS

with orange, vanilla ice-cream, orange sauce and Gran Marnier

**95 DKK / 13 €**

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 €**