

# dejavú<sup>bistro</sup>

## A NIGHT AT DEJAVÚ

### 4 COURSE MEAL

3course meal + dessert –kitchen decides

**425 DKK / 56 €**

### ALL NIGHT AT DEJAVÚ

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

**825 DKK / 110 €**

### BISTROLUX-ALL NIGHT AT DEJAVÚ

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

**1.250 DKK / 167 €**

(Wine menu upgrade + 350 DKK/47 €)

## A LA CARTE – ALL DISHES: 135 DKK / 18 €

We recommend 3-4 courses for a full levning meal.

Bread and butter ad libitum: 8 DKK.

### CABBAGE

with panchetta, hazelnuts, fried capers, truffle, and ramson blanquet sauce

### POTATO PANCAKE

with Jerusalem artichokes and beurre blanc sauce with row, nuts, and onions

### COSTFISH FRIED ON CROUTON

with lumpfish roe, sour cream, red onions, and dill

### CEVICHE OF SCALLOPS

with roe, ramson, hazelnuts, kohlrabi, and smoked butter sauce

### COST FISH FRIED ON CROUTON

with carrots, lardo, and sauce Nage

### TATAR A LA DEJAVÚ

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

### ROASTED FOIE GRAS

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

### MORREL STUFFEED WITH SWEETBREAD

with cabbage cream, grilled new onions, and aromatic sauce

### GRILLED PORK FROM 'DYRBAR'

with apples, new cabbage, ramson, and apple sauce

## SNACKS

### DEEP FRIED SMALL HARRINGS

with grilled lemon and dip

**85 DKK / 12 €**

### 3 OYSTERS NATUREL

with grilled lemon and onion vinegar

**100 DKK / 13 €**

### 3 FRIED OYSTERS

with tatar sauce and grilled lemon

**120 DKK / 16 €**

### 6 ESCARGOT

with parsley, tomato, garlic, and croutons

**110 DKK / 15 €**

### GOUGERS

with iberico ham (48 mth) and truffle

**85 DKK / 12 €**

### FROG LEGS

with parsley, garlic, and croutons

**85 DKK / 11 €**

### ROSÉ SHRIMPS

with aioli

**95 DKK / 13 €**

### FRIED QUAIL LEGS

with sage

**100 DKK / 13 €**

## SNACK-PLATEAU

(for sharing, e.g. two persons)

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

**595 DKK / 80 €**

## CLASSIC

### RIB EYE

with french fries and bearnaisesauce

**325 DKK / 43 €**

### TOURNEDOS ROSSINI

with foie gras, truffle, and borderlaisesauce

**395 DKK / 53 €**

### VALILLA ICE-CREAM

with Baerii Gold caviar, green tomato sauce, tarragon, and toast

**195 DKK / 26 €**

## DESSERTS: 95 DKK / 12 €

### COMTÉ CHEESE

with apricot, crackers, and morrel sauce

### RHUBARB PIE

with pickled rhubarb, vanilla ice-cream, and meringue

### CREPS

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

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 €**