

bistro
dejavú

A NIGHT AT DEJAVÚ

BISTRO-MENU

Includes 3 snacks + 3 course menu
kitchen decides

425 DKK

WINEMENU

Consist of one glass of sparkling-wine
& 3 glasses selected wines

350 DKK

BISTROLUX-MENU

Includes 3 snacks + 5 course menu,
bread & butter.

650 DKK

must be ordered by the whole table

WINEMENU

Consist of one glass of Champagne
& 5 glasses selected wines

600 DKK

CLASSICS

Bread and butter with optional refill: 15 DKK

FRIED TURBOT

with fricassee made with corn, chanterelles, morel & beans

245 DKK

MALLARD

with fried breast, confit leg, baked garlic creme
chanterelles & gravy

275 DKK

RIB-EYE 300G/400G

with fries, pepper glaze & sauce Bearnaise

355/455 DKK

BEEF-WELLINGTON

with duxelles, aged ham, mustard, grilled and butter glazed vegetables
fried foie gras, truffle & pepper sauce

650 DKK

Recommended for 2 persons

Please note that there are 30 min. cooking time

SNACKS/STARTER

OYSTER NATUREL

with grilled lemon & onion vinaigrette

35 DKK pr. pcs.

FRIED OYSTER

with sauce tataré & grilled lemon

40 DKK pr. pcs.

BLOODY MARY OYSTER

with tomato sauce & pickled celeriac

40 DKK pr. pcs.

2 PCS. PIE

with raw beef & caviar

130 DKK

2 PCS. GOUGÈRES

with Iberico-ham (48mth) & truffle

85 DKK

30 G. VENDACE ROE

with sour cream, red onion & blinis

155 DKK

4 PCS. ROSÉ-SHRIMPSALAD

in custard tart

85 DKK

FROGLEGS

with parsley, garlic & crouton

105 DKK

6 ESCARGOTS

with parsley, tomato, garlic & croutons

135 DKK

30G/50G CAVIAR FROM ROSSINI

with sour cream, red onions & blinis

500/800 DKK

EXTRA

POMMES FRITES + MAYO: 55 DKK

CAVIAR 15 G: 275 DKK

CAVIAR 30 G: 500 DKK

FRIED FOIE GRAS 135 DKK

A LA CARTE.

FRIED SCALLOPS

with new beans, pickled German turnip, truffle

& sauce Nage

165 DKK

YAKITORI GRILLED NORWEGIAN LOBSTER

with carrots, tomato, ponzu & tomato-blanchette

175 DKK

FRIED SQUID

with new asparagus potatoes, garlic, dill

& garlic-blanchette

155 DKK

WITCH FLOUNDER FRIED ON CROUTON

with grilled bimi, butter glazed radish

caramelized cream & parsley-blanchette

155 DKK

BUTTERGLACED BIMBI BROCCOLI

with crispy capers, pancetta, hazelnuts, blanchette

& fresh truffle

145 DKK

MUSHROOMTOAST

on butter fried brioche with, pickled red onion & truffle

155 DKK

DEJAVÙ TATAR

with egg yolk, herb cream, pickled red onion, chips, truffle & grated

frozen foie gras

175 DKK

WILD BLUEBERRIES

with crispy honey, crumble & vanilla ice cream

110 DKK

CRÊPE

with vanilla ice cream, almond & orange sauce with orange liqueur

110 DKK

SELECTION OF FRENCH CHEESES

with butter roasted ryebread & garnish

1 PCS. 60 DKK/ 3 PCS. 155 DKK/ 5 PCS. 200 DKK

VANILLA ICE CREAM

with caviar 5/10g, olive oil, balsamic vinegar & crumble

175/275 DKK