

bistro
dejavú

A NIGHT AT DEJAVÚ

BISTRO-MENU

Includes 3 snacks + 3 course menu
kitchen decides

450 DKK

WINEMENU

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

350 DKK

BISTROLUX-MENU

Champagne
15g caviar w. blinis, chives and sour cream (pr 2. pers)
4 snacks
4 course bistolux menu
Bread & butter
Wine paring bistolux
Water (still/sparkling)
Coffee/the

1200

CLASSICS

Bread and butter with optional refill: 15 DKK

DEJAVU TATAR

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

175

RIB-EYE 300G/400G

with fries, pepper glaze & sauce bearnaise

355/455

GRILLED LAMB

with artichokes, tomatoes and filed sauce gastric

255

BEEF-WELLINGTON

with duxelles, aged ham, mustard, haricots vert
fries, & pepper sauce

650 DKK

Recommended for 2 persons

Please note that there are 30 min. cooking time

SNACKS/STARTER

OYSTER NATUREL (pr. pcs.)

with grilled lemon & onion vinaigrette

40

FRIED OYSTER (pr. pcs.)

with sauce tatar & grilled lemon

45

BLOODY MARY OYSTER (pr. pcs.)

with tomato sauce & celeriac

45

PIE (2. pcs.)

with raw beef & caviar

130

GOUGÈRES (2. pcs.)

with Iberico-ham (48mth) & truffle

95

SCALLOPS a la ROCKEFELLER (4. pcs.)

with parsley, garlic and bechamel

155

GRILLED TOAST (2. pcs.)

With sardina and lardo

85

CALAMARI FRIT

with piment d'espelette

90

6 ESCARGOTS

with parsley, tomato, garlic & croutons

135

30G/50G CAVIAR FROM ROSSINI

with sour crem, red onions & blinis

550/800

EXTRA

POMMES FRITES + MAYO: 55

CAVIAR 15 G: 275

CAVIAR 30 G: 500

FRIED FOIE GRAS 135

A LA CARTE.

Bread and butter with optional refill: 15 DKK

POTATOE CONFIT

with crab, lardo and oysteremulsion

150

TURBOT IN CROUTON

with leek terrine & blanquette sauce

155

YAKATORI GLAZED COD

with salsify & aromatic sauce made from miso

155

BUTTERGLACED CAULIFLOWER

with crispy capers, hazelnuts, gremolata,
& fresh truffle

145

FILET MIGNON

with haricots vert, celery and pebersauce

185

SHORT RIB IN RAVIOLI

with foie gras & consommé

175

LEMONCREME

with sorbet made from milk, meringue,
citrus & raw licorice

100

CRÊPE

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

110

SELECTION OF FRENCH CHEESES

with butter roasted ryebread & garnish

1 PCS. 60 / 3 PCS. 155

VANILLA ICE CREAM

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

175/275