

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

Includes 3 snacks + 5 course menu
kitchen decides

650 DKK

WINEMENU

Consist of one glass of champagne
& 5 glasses selected wines

550 DKK

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

FRIED FOIE GRAS

with brioche bread, rhubarb, apple and pepper sauce

160

BEEF-WELLINGTON

with duxelles, aged ham, mustard, green asparagus
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

FRIED BABY FISH

with grilled lemon and tatar sauce

80

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

CALAMARI FRIT

with piment d'espelette

90

6 ESCARGOTS

with parsley, tomato, garlic & croutons

135

30G/50G CAVIAR FROM ROSSINI

with sour cream, 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

RED SHRIMPS CARPACCIO

with olive oil, passion and frozen foie gras

155

TUNA CEVICHE

with French tomatoes, cucumber, hazelnuts and sauce with tomatoes and tabasco

155

WHITE ASPARAGUS

with smoked shrimps, croutons, salad and hollandaise

150

ROASTED MONKFISH

with basquaise, fennel, apple & mussel fumé

160

YAKATORI GLAZED COASTFISH

with asparagus, spinach and fish fumé sauce

155

FILET MIGNON

with green asparagus, baked garlic and pebersauce

185

POUSSIN

with radish, white asparagus truffle & sauce suprême

175

RHUBARBCREME

with pistachio ice cream, pickled rhubarb and maringue

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