

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 275G/375G

with fries, pepper glace & sauce bearnaise **355/455**

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 tatare & 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 $\&\ croutons$

145

15g/30g CAVIAR FROM ROSSINI

with sour crem, red onions & blinis **325/525**

EXTRA

POMMES FRITES + MAYO: 55 CAVIAR 15 G: 300 CAVIAR 30 G: 500 FRIED FOIE GRAS 100

A LA CARTE.

Bread and butter with optional refill: 15 DKK

RED SHRIMPS CARPACCIO

with olive oil, passion and frozen foie gras

155

PASTA WITH DANISH CRAB

with pickled tomatoes, hazelnuts and olive oil blanquette

155

FRIED TURBOT

with fennel, spinach, clams & mussel fumé

160

COAST FISH FRIED ON CROUTON

with new carrots, peases and sauce nage

155

GRILLED IBERICO SECRETO

with bimi broccoli, fresh truffle and pepper sauce **185**

STUFFED POUSSIN

with grilled salad, peases, truffle & sauce suprême

175

DANISH STRAWBERRY

with rhubarb sorbet, chocolate and champagne sabayonne

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, olive oil, balsamic vinegar & crumble **175**