

# dejavú<sup>bistro</sup>

## A NIGHT AT DEJAVÚ

### BISTRO-MENU

Includes 3 snacks + 3 course menu  
kitchen decides

**500 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

**700 DKK**

### WINEMENU

Consist of one glass of champagne  
& 5 glasses selected wines

**550 DKK**

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## 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**

### BEEF-WELLINGTON

with duxelles, aged ham, mustard, haricot verts,  
fries, & pepper sauce

**700 DKK**

(Recommended for 2 persons)

Please note that there are 30 min. cooking time)

## SNACKS/STARTER

**GILLARDEAU OYSTER NATUREL** (pr. pcs.)  
with grilled lemon & onion vinaigrette  
**65**

**FRIED OYSTER** (pr. pcs.)  
with sauce tatare & grilled lemon  
**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  
**145**

**CRUSTADE**  
with snow crab and 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: 60  
CAVIAR 15 G: 300  
CAVIAR 30 G: 500  
FRIED FOIE GRAS 100

## A LA CARTE.

Bread and butter with optional refill: 15 DKK

**CARPACCIO OF SCALLOPS**  
with nuts, apples, fresh truffel and smoked butter sauce  
**155**

**PASTA WITH RABBIT & FOIE GRAS**  
with oxtail consommé  
**155**

**STEAMED SOLE a la BONNES FEMME**  
with tomatoes, olive, pancetta and clam sauce  
**165**

**COAST FISH FRIED ON CROUTON**  
with potatoe puré, fried cabbage and blanquet sauce  
**155**

**PEPPER FILET MIGNON**  
with haricot verts, pommes allumettes and pepper sauce  
**190**

**STUFFED POUSSIN**  
with beets, parsley puré, fresh truffle & sauce suprême  
**175**

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**CHOCOLATE PIE**  
with orange sorbet and crystalized chocolate  
**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**