

bistro
dejavú

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

Served for the whole table

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

Served for the whole table

CLASSICS

Bread and butter with optional refill: 15 DKK

DEJAVU'S TATAR

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

195

(we recommend adding French fries +60 DKK)

RIB-EYE 300G/400G

with fries, pepper glaze and sauce bearnaise

375/475

(we recommend adding fried foie gras +100 DKK)

MEUNIÈRE LEMON SOLE

with new potatoes, seasonal vegetables & classic brown butter sauce with parsley,
tomato, capers, cornichons and grilled lemon

375

SNACKS/STARTER

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

FRIED OYSTERS (pr. pcs.)
with sauce tartare and grilled lemon
45

PIE (2. pcs.)
with raw beef and caviar
130

CRUSTADE WITH TUNA (2. pcs.)
with piment purée
95

GOUGÈRES (2. pcs.)
with Iberico-ham (48mth) and truffle
95

SCALLOPS a la ROCKEFELLER (4. pcs.)
with parsley, garlic and bechamel
145

6 ESCARGOTS
with parsley, tomato, garlic and croutons
145

15g/30g CAVIAR FROM ROSSINI
with sour crème, chives and 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
(All courses come in midsize portions, we recommend 2-4 dishes)

SEARED SCALLOP
with cauliflower purée, hazelnuts & browned butter sauce finished
with soy & ginger
155

SUMMER CABBAGE
with bimi, butter blanquette, nuts, truffle & capers
155

HADDOCK CEVICHE
with lime, tomatoes, extra virgin olive oil, fresh basil, chili &
cucumber infused with wild garlic
155

NORTH SEA FISH ON CROUTON
with peas, carrots & Champagne sauce
165

PEPPER FILET MIGNON
with haricot verts, pommes allumettes and pepper sauce
195

HONEY-GLAZED PORK
with butter-sautéed sweetcorn, chanterelles & apple sauce
175

DANISH STRAWBERRIES
with balsamic vinegar, agave, milk ice cream, white chocolate
cream, crystallized dark chocolate & long pepper
120

CRÊPE
with vanilla ice cream, almond & orange sauce with orange liqueur
110

COMTÉ
with toasted brioche, flambéed figs & truffle
175

VANILLA ICE CREAM
with caviar 5, olive oil, balsamic vinegar & crumble
175