

bistro
dejavú

A NIGHT AT DEJAVÚ

BISTRO-MENU

Includes 4-course menu
kitchen decides

550 DKK

THE FULL BISTRO-MENU

Consist of a four-course menu created by the kitchen,
including 4 selected glasses of wine, still or sparkling
water, bread and butter and coffee or tea

1000 DKK

Served for the whole table

BISTROLUX-MENU

Consist of Rossini caviar with blinis, 3 Dejavù
signature snacks, and an upgraded 5-course menu
created by the kitchen

The menu includes Champagne and 5 selected glasses
of wine, bread and butter, coffee or tea and still or
sparkling water

1500 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

395/495

(we recommend adding fried foie gras +100 DKK)

TOURNEDOS ROSSINI

with grilled beef tenderloin, seared foie gras, crispy toast, spinach,
freshly grated truffle, French fries and stuffed pepper sauce

500

(we recommend adding 10g of caviar as a topping H.K. Prins Henrik's signature dish +175kr)

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 sesame and 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
350/550

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)

RED PRAWN CARPACCIO
With passion fruit, chive oil, tomatoes and frozen foie gras
155

SUMMER CABBAGE
with bimi broccoli, fried capers, nuts, fresh truffle and smoked butter sauce
155

MUSHROOM TOAST A LA DEJAVÙ
with creamy mushrooms, braised pork shank, pickled onions and freshly grated truffle
165

NORTH SEA FISH ON CROUTON
with glazed carrots & Champagne beurre blanc
160

PEPPER FILET MIGNON
with green beans, pommes allumettes and pepper sauce
195

HONEY-GLAZED IBERICO PORK
with butter-sautéed mushrooms, sweetcorn & stuffed apple sauce
185

BAKED PLUMS
with vanilla ice cream, spiced cake crumble, lime cream, crunch and plum syrup
110

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