

SNACKS/STARTER

GILLARDEAU OYSTERS 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

LUNCH DISHES

Bread & butter with optional refill: 15 DKK
(All courses come in midsize portions, we recommend 2-4 dishes)

SKAGENTOAST
with brioche, shrimps, poached egg & butter sauce
155

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

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

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

TUNA TARTARE
with avocado, sesame, lettuce & piment purée
195

TATAR A LA DEJAVÚ
with egg yolk, herb creme, pickled red onion, chips, truffle &
grated frozen foie gras
195

RIB-EYE 300G/400G
with fries, pepper glace & sauce Bearnaise
395/495

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

TRUFFLE BRIE
with bitter greens, honey-pickled walnuts and bread
155