bistro
dejavú

menu

A NIGHT AT DEJAVÚ

BISTRO-MENU
Includes 4-course menu
kitchen decides
550 DKK

FULL BISTRO-MENU
Consist of a 4-course menu created by the kitchen,
including 4 selected glasses of wine,
still or sparkling water, bread & 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 & 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 glace and sauce bearnaise
395/495
(we recommend adding fried foie gras +100 DKK)

BEEF-WELLINGTON
with duxelles, aged ham, mustard, green asparagus,
fries and pepper sauce
795 DKK
Recommended for 2 people.
(Please note that there are 30 min. cooking time)

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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)

SMOKED DUCK BREAST CARPACCIO
with endivie, pickled onions, truffle cream, Jerusalem artichoke crisps and port wine gastrique
155

SCALLOP
with apple, hazelnuts, cauliflower cream, fresh truffles and smoked butter sauce
155

POACHED COD
with cabbage, saffron soufflé and stuffed fish fumet
170

PAN-FRIED FISH FROM NORTH SEA
with pot-roasted celeriac, caramelized cream, apple sauce and truffle
160

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

GRILLED PORCHETTA
with crispy pork crackling, honey-roasted Jerusalem artichoke and stuffed sauce jus
185

CANNELÉS
with vanilla ice cream, lime cream, blood orange and buttery cake crumble
110

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

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

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