lunch

dejavú bistro

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

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

BISTRO'S GRAVLAX SALMON
with pan-fried brioche, toasted nuts, spinach and mustard sauce
145

DUCK LEG CONFIT
with grilled cabbage, pommes rösti, salt-baked celeriac and rich duck sauce
225

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

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

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