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## SNACKS

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**Croustades with iberico ham / 135**  
4 croustades - iberico ham - truffle mayo - kohlrabi

**Sardines / 115**  
Portuguese sardines - lemon - aioli

**Fried artichokes / 95**  
Artichokes - sauce tartare

**Blond Amfissis Olives / 55**  
Olives

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## CLASSICS

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**Gillardeau Oysters / 135**  
3 oysters - tomato ponzu - cucumber

**Gillardeau Gratinated Oysters / 145**  
3 oysters - spinach - cheese

**Escargot / 110**  
6 snails - butter - garlic

**Tartare / 185**  
Beef - oyster cream - fennel - Comté

**Pan-fried Foie gras / 185**  
Foie gras - brioche - apricot - gastrique

**Salad Chevre Chaud / 155 (V)**  
Goat cheese - olives - walnuts - honey - salad

**Moules Marinières / 145**  
Mussels - white wine - cream (with fries +50)

**Meunier fried Stingray / 255**  
Stingray - kale - hazelnuts - sauce with ponzu and browned butter

**Steak Bearnaise / 395**  
250g ribeye - fries - sauce bearnaise - salad

**Add foie gras / 95**

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## A LA CARTE

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### STARTERS

**Lumbfish roe / Ask the waiter for todays price**  
Roe - waffel - sour cream - chives

**Grilled romaine / 125 (V)**  
Romaine - pistachios - gooseberry - potato - smoked cheese

### MAINS

**Grilled pork chop / 255**  
Cutlet - parsnips - apples - paprika sauce

**Grilled Kohlrabi / 175 (V)**  
Kohlrabi - tomato - bell peppers - puy lentils - sauce choron

### DESSERTS

**Crème Brûlée / 95**  
Vanilla crème brûlée

**Petit Four / 65**  
Something sweet for the coffee

**Blueberry Clafoutis / 95**  
Blueberry - white chocolate - yogurt ice cream

**Camembert frit / 95**  
Camembert - blackcurrants - maury

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## MENU OF THE DAY

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The kitchen's 3-course menu

445

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## WINE ON GLAS

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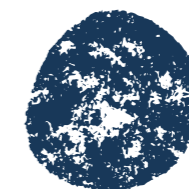
		GL	FL
	<b>BUBBLES</b>		
NV	Cremant de Limoux Brut	95	475
NV	Cremant de Limoux Rose	95	475
NV	Paul Lebrun BdB "L'irremplaceble"	150	750
2012	Laurent-Perrier	200	1000
NV	Ruinart Brut "R"	250	1100
	<b>WHITE</b>		
	<b>Pay d'oc</b>		
2021	Cour st Jacques Chardonnay	85	425
	<b>Alsace</b>		
2022	Kubler, Pinot Blanc	95	475
2022	Kubler, Riesling "Lieu Dit Les Pierriers"	105	525
	<b>Loire</b>		
2022	Paul Cherrier, Sancerre Blanc	120	600
	<b>Burgundy</b>		
2021	Domaine d'Henri, Petit Chablis "Les Allees du Vignoble"	125	625
2019	Jacques Bavard, Bourgogne Chardonnay	140	700
2021	Vincent Girardin, Meursault VV	250	1250
	<b>Bordeaux</b>		
2020	Château Argadens Blanc	85	425
	<b>Rhône</b>		
2020	Rotem & Mounir, Côtes du Rhône "Inopia" Blanc	140	700
	<b>ROSÉ</b>		
	<b>Provence</b>		
2021	Cote & Mer	80	400
	<b>RED</b>		
	<b>Loire</b>		
2018	La Perruche, Chinon	100	500
	<b>Bordeaux</b>		
2016	Château Malescasse, Haut-médoc	150	750
	<b>Burgundy</b>		
2022	Sandrine Deletang, Coteaux Bourguignons Rouge VV	115	575
2021	Domaine Faiveley, Mercurey Rouge Vieilles Vignes	150	750
2018	Pierre Naigeon, Gevrey Chambertin Creux Brouillard	220	1100
	<b>Beaujolais</b>		
2021	Domaine Nugues, Beaujolais "Sans Soufre"	95	475
2021	Descombes Georges, Morgon VV	140	700
	<b>Rhône</b>		
2021	Chateau de Ruth, Côte de Rhone Grande Selection	85	425

## WELCOME TO BISTRO LE BLEU

Classic, simple and traditional with a twist or two, that is characteristic for our French newcomer – Bistro Le Bleu.

Our values are simple too;  
we wish to deliver a good experience based on good produce,  
good and informal service in lovely surroundings with sensible prices.  
Exactly like at our other restaurants and cafés at Jakobsen & Co. Restauranter.

Enjoy.



**BISTRO LE BLEU**