

---

## SNACKS

---

**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

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

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

---

## WINE ON GLAS

---

### BUBBLES

		GL	FL
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

### WHITE

#### Pay d'oc

2021	Cour st Jacques Chardonnay	85	425
------	----------------------------	----	-----

#### Alsace

2022	Kubler, Pinot Blanc	95	475
2022	Kubler, Riesling "Lieu Dit Les Pierriers"	105	525

#### Loire

2022	Paul Cherrier, Sancerre Blanc	120	600
------	-------------------------------	-----	-----

#### Burgundy

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

#### Bordeaux

2020	Château Argadens Blanc	85	425
------	------------------------	----	-----

#### Rhône

2020	Rotem & Mounir, Côtes du Rhône "Inopia" Blanc	140	700
------	---	-----	-----

### ROSÉ

#### Provence

2021	Cote & Mer	80	400
------	------------	----	-----

### RED

#### Loire

2018	La Perruche, Chinon	100	500
------	---------------------	-----	-----

#### Bordeaux

2016	Château Malescasse, Haut-médoc	150	750
------	--------------------------------	-----	-----

#### Burgundy

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

#### Beaujolais

2021	Domaine Nugues, Beaujolais "Sans Soufre"	95	475
2021	Descombes Georges, Morgon VV	140	700

#### Rhône

2021	Chateau de Ruth, Côte de Rhone Grande Selection	85	425
------	---	----	-----

---



---

## LUNCH DISHES

---

**Omelette / 145**  
Egg - Comté - mushrooms - mustard - salad

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

**Mushroom toast / 155**  
Sourdough bread - mushrooms - lingonberries - veal sweetbread

**Croque Monsieur / 155**  
Toast - Comté - smoked ham - cornichons (madame +10)

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

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

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

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

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

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

---

## 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

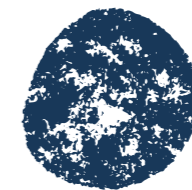
---

## 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**