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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

**Paté én Coute / 175**  
Battered paté - mustard - beetroot - gherkins

**Salad Nicoise / small 125 / big 185**  
Tuna - hericots verts - tomato - egg - potato

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

**Pan fried hake / 255**  
Hake - tomato - capers - new potatoes - lobster sauce

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

**Prunier Caviar 30g / 480**  
Baerii Caviar - sour cream - chives - waffle

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## A LA CARTE

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### STARTERS

**Fish soup / 135**  
Fish soup - hake - fennel

**Zucchini / 125 (V)**  
Zucchini - pumpkin seeds - gooseberry - cottage cheese - oyster mushrooms

### MAINS

**Slow roasted pork / 225**  
Pork - BBQ - corn - new potatoes - chicken Jus

**Summer Fricassee / 175 (V)**  
Asparagus - carrots - artichokes - new potatoes

### DESSERTS

**Crème Brûlée / 95**  
Vanilla crème brûlée

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

**"Rødgrød med fløde" / 95**  
Summer berries - elderflower - cream - crunch

**Cheese / 120**  
3 french cheese - garnish

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## THE KITCHENS MENU

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**Fish soup**  
Fish soup - hake - fennel

**Tartare (+75 as a starter)**  
Beef - oyster cream - fennel - Comté

**Slow roasted pork**  
Pork - BBQ - corn - new potatoes - chicken Jus

**"Rødgrød med fløde"**  
Summer berries - elderflower - cream - crisp

**3 dishes 300 / 4 dishes 400**

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## WINE ON GLAS

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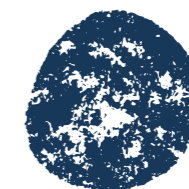
		GL	FL
	<b>BUBBLES</b>		
NV	Cremant de Limoux Brut	95	475
NV	Cremant de Limoux Rose	95	475
NV	Paul Lebrun BdB "L'irremplaceble"	150	750
2012	Laurent-Perrier	200	1000
NV	Ruinart Brut "R"	250	1100
	<b>WHITE</b>		
	<b>Pay d'oc</b>		
2022	Cour st Jacques Chardonnay	85	425
	<b>Alsace</b>		
2022	Kubler, Pinot 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>		
2022	Château Argadens Blanc	85	425
	<b>Rhône</b>		
2020	Rotem & Mounir, Côtes du Rhône "Inopia" Blanc	140	700
	<b>ROSÉ</b>		
	<b>Provence</b>		
2023	Cote & Mer	80	400
	<b>RED</b>		
	<b>Loire</b>		
2020	La Perruche, Chinon	100	500
	<b>Bordeaux</b>		
2020	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
2020	Pierre Nageon, Gevrey Chambertin Creux Brouillard	220	1100
	<b>Beaujolais</b>		
2022	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**