

Lunch menu from 12.00 to 16.00.



Try a traditional Danish Sandwich for lunch

The Danes are known worldwide for their special “smørrebrød” tradition, which was invented way back in the 1880’s, when small lunch restaurants appeared in Copenhagen.

For 50 years, the “smørrebrød” has had a unique place on Bodille's lunch menu. The gathering point for our guests is a well-set table for a little out of the ordinary lunch, where you experience the cozy Danish “smørrebrød” tradition with homemade food and drinks.

A real piece of “smørrebrød” is made with meat or fish with delicious toppings and accessories, so that the rye bread is completely covered and beautifully decorated. We serve the freshly made “smørrebrød” on a large serving dish, which is placed in the middle of the table.

Enjoy a cozy lunch with traditional “smørrebrød” and a cool draft beer. To make the lunch perfect we recommend you try an aquavit.

Our chefs take pride in preparing a nice dish of “smørrebrød” according to your wishes. Choose your favorites from the sandwich menu on the next page.

An adult will typically be able to eat two pieces of “smørrebrød” and maybe three if you are very hungry.



Traditional Danish “smørrebrød” on Rye bread

Selection

- *Fish fillet with sauce remoulade and lemon*
- *Egg with crabs, mayonnaise and lemon*
- *Roast beef with sauce remoulade and onion*

per piece kr. 75,-

- *Meatballs with cucumber salad and red cabbage*
- *Liver pate with bacon, cucumber and beetroot*
- *Fried pork fillet with red cabbage and orange*
- *Egg with mayonnaise, green asparagus and tomato*
- *Vegan bread with tomatoes, green asparagus and carrot salad*
- *Vegan bread with potatoes, fried onion rings and cucumber*

per piece 65,-



Jubilæums akvavit 5 cl. kr. 60,-

Taffel akvavit 5 cl. kr. 55,-

Dill akvavit 5 cl. kr. 55,-

Traditional Danish lunch plates

*Dishes marked with * can be served gluten free,
with it must be expected extra cooking time.*



Herring plate

*2 kinds of Herring filets with Curry salad, egg and rye bread** kr. 188,-

Classic „Stjernes kud“

*Bread with steamed and fried filet of plaice
with prawns, green asparagus and dressing* kr. 188,-

Prawn “Smørrebrød”*

with mayonnaise, green asparagus, lemon and white bread kr. 188,-

Filets of plaice with carrots salad, sauce remoulade
and French fries

kr. 188,-

Bodille's fish sandwich

*Toasted whole meal bread with fried haddock fillet, cucumber,
red onion salad, radishes, crisp salad and homemade tartar sauce.
Served with French fries or fried potatoes* kr. 188,-

Club sandwich

*with fried chicken strips, bacon, cucumber, crisp salad,
homemade curry dressing and French fries* kr. 188,-

Ground beef on toast “Pariserbøf”*

with beetroot, onions, capers and horseradish kr. 188,-

Danish omelette ”Æggekage”*

with crispy bacon, tomatoes, chives and rye bread kr. 188,-



*The chef starts to cook the food just after
it is ordered by the waiter.*

*Therefore, extra waiting time can occur –
if your table orders several different dishes,
because of varying cooking times.*

Hot plates – main courses

Served between 12.00 -16.00



Fish courses

Bodilles Fish soup

with Noilly Prat, vegetables, prawns, mussels and fish meat kr. 198,-

Pan Fried plaice

with lemon, Cranberries, potatoes and butter sauce kr. 288,-

Moules Frites*

Steamed Mussels in White wine with vegetables Brunoise, thyme served with French fries and garlic mayonnaise kr. 218,-

Meat courses

Ground beef steak (Dansk Bøf) *

with onion, potatoes and pan sauce kr. 198,-

Wiener schnitzel of veal

with vegetables, fried potatoes and butter sauce kr. 278,-

Vegetarian dishes

Green “Shrimp Cocktail” *

with salad, peas, gherkins, green asparagus, cucumber, dressing and home-baked bread kr. 95,-

Vegan Club sandwich

with fried potato slices, cucumber, crisp salad, pepper, served with coarse root fruit fritters of carrot, beetroot and parsnip with herbal vegan mayonnaise kr. 168,-

Homemade Bean Steak *

with potatoes, grilled tomato, fried onion rings and herbal vegan mayonnaise kr. 198,-

Desserts



Bodilles ice dream*

*Homemade ice cream with Kaluha
and Baileys on almond cake*

kr. 125,-

Vanilla ice cream*

with meringue, chocolate sauce and fruit

kr. 98,-

Vanilla ice cream*

with meringue, coulis, and fruit

kr. 98,-

Pancake's orange

*with Vanilla ice cream, almonds, and orange sauce
with orange liqueur*

kr. 118,-

Pancake's chocolate

with Vanilla ice cream and chocolate sauce

kr. 118,-

Danish apple cake

apple puree, sugar breadcrumbs and whipped cream

kr. 68,-

Hot drinks

Coffee ad libitum

kr. 40,-

Tea ad libitum

kr. 35,-

Hot chocolate with cream

kr. 45,-

Irish Coffee (4 cl. Jameson Whisky)

kr. 80,-

TASTE THE BODILLE COFFEE

2 cl. Cognac, 2 cl. Kaluha, 2 cl. Baileys and cream

kr. 90,-