

## ***Dinners Menu***

### ***Soups and Appetisers***

#### ***Bodilles Fish soup***

*with vegetables Brunoise, Noilly Prat,  
seafood and bread*

*kr. 128,-*

#### ***Prawn Cocktail\****

*with green asparagus, dressing  
served with bread and butter*

*kr. 148,-*

#### ***Basket with two kind bread and***

*two kinds of butter garlic and herbs for 2 persons*

*kr. 58,-*



*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.*

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



## ***Fish courses***

### ***Pan-fried Plaice***

*with lemon, cowberry, potatoes and butter sauce* kr. 288,-

### ***Deep fried Plaice***

*with shrimps, mussels, green asparagus, potatoes and lobster sauce* kr. 318,-

### ***Bodilles Fish soup as Main course***

*with vegetables Brunoise, Noilly Prat, Seafood and bread* kr. 198,-

### ***Moules Frites\****

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

### ***Oven-baked haddock fillet \****

*on a vegetable base of scallions, carrots and peppers with a touch of diced bacon and grated horseradish. Served with potatoes and parsley sauce* kr. 288,-

*Our offers of seafood are depending on the season and the weather.*



## **Main courses**

### **Chopped beef (Dansk Bøf)\***

*with onions, beetroots, potatoes and pan-sauce*

*kr. 198,-*

### **Chopped beef (Herregårdsbøf)\***

*with peas, carrots, French fries and sauce Béarnaise*

*kr. 228,-*

### **Wiener schnitzel from Veal**

*lemon with horseradish og capers*

*served with peas, carrots, fried potatoes*

*and butter sauce*

*kr. 278,-*

*Sauce Béarnaise served to the schnitzel per person*

*kr. 35,-*

### **Steak of rib eye\***

*with vegetables, French fries and sauce Béarnaise*

*kr. 385,-*

*(The chef makes all steaks medium. Please request well done or red.)*



## **Desserts**

### **Bodilles ice dream\***

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

*kr. 128,-*

### **Vanilla ice cream\***

*with meringue, chocolate sauce and fruit*

*kr. 98,-*

### **Vanilla ice cream\***

*with meringue, strawberry sauce and fruit*

*kr. 98,-*

### **Pancakes orange**

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

*kr. 118,-*

### **Pancakes 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. 45,-*

*Tea ad libitum*

*kr. 35,-*

*Hot Chocolate with cream*

*kr. 45,-*

*Irish Coffee (4 cl. Jameson Whisky)*

*kr. 80,-*

*Bodille coffee (2 cl. Cognac, 2 cl. Kaluha, 2 cl. Baileys)*

*kr. 90,-*

