# 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,-

Pan-fried catfish fillet

with soft onions, tomato, potatoes and butter sauce kr. 288,-

Season's 2-course fish menu

Starter Bodille's fish soup

Main course Pan-fried catfish fillet with

soft onions, tomato, potatoes

and butter sauce

kr. 328,-

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 und 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 cake

Vanilla ice cream with a crunch of hazelnuts and chocolate pieces topped with forest berry mousse kr. 128,-

#### Vanilla ice cream\*

with meringue, chocolate sauce and fruit kr. 98,-

#### Vanilla ice cream\*

with meringue, strawberry sauce and fruit kr. 98,-

### Sorbet symphony

mango, plum and strawberry with fruit and meringue 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,-

