



Lunch menu from 12.00 to 16.00.

Traditional cold Plate a la Bodilles
(Minimum 2 persons)

2 kind of herrings with curry salad and 1/2 egg,

Fillet of Plaice with sc. remoulade and lemon

Prawns with mayonnaise and lemon,

Small beefsteak with fried onions and cucumber salad

Two kind of cheese with biscuits

Bread and butter

Per person kr. 198,-

The cold plate is served as 3 courses.

***We recommend a cold aquavit.
Look at the aquavit menu.***

Traditional Danish lunch plates

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| <i>2 kinds of Herrings with Curry salad, ½ egg and rye bread</i> | <i>kr. 108,-</i> |
| <i>Small bowl with potatoes or fried potatoes</i> | <i>kr. 35,-</i> |
| <i>Filets of plaice with sc. remoulade, lemon and rye bread</i> | <i>kr. 98,-</i> |
| <i>Fish rissoles with cranberries, rye bread and sc. remoulade</i> | <i>kr. 118,-</i> |
| <i>Small bowl with French-fries Heinz ketchup or mayonnaise</i> | <i>kr. 40,-</i> |
| <i>Classic „Stjernes kud“ - Bread with steamed and fried filet of plaice with prawns, asparagus and dressing</i> | <i>kr. 138,-</i> |
| <i>Bodilles „Stjernes kud“ - Bread with two fried filets of plaice with prawns, asparagus and dressing</i> | <i>kr. 138,-</i> |
| <i>Prawn “Smørrebrød” with mayonnaise and lemon with white bread</i> | <i>kr. 138,-</i> |
| <i>Pariser steak on Toast ground beef, beetroot, onions, capers, and horseradish</i> | <i>kr. 138,-</i> |
| <i>Danish omelette with crispy bacon, tomatoes, chives and rye bread</i> | <i>kr. 138,-</i> |
| <i>Traditional Danish „Smørrebrød“ - Plate with 2 pieces</i> | <i>kr. 115,-</i> |
| <i>➤ Eggs with mayonnaise and prawns on rye bread</i> | |
| <i>➤ Pork roast with red cabbage on rye bread</i> | |
| <i>Vegetarian Danish „Smørrebrød“ - Plate with 2 pieces</i> | <i>kr. 115,-</i> |
| <i>➤ Tomatoes and potatoes with vegan mayonnaise on rye bread</i> | |
| <i>➤ Vegetarian pate with asparagus salad on rye bread</i> | |

Salads

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| <i>Mixed salad with chicken filet and bread Croutons</i> | <i>kr. 125,-</i> |
| <i>Mixed salad with salmon and bread Croutons</i> | <i>kr. 125,-</i> |
| <i>Vegetarian mixed salad with falafel and bread Croutons</i> | <i>kr. 125,-</i> |

All salads are served with herbs dressing

Hot plates – main courses

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| <i>Bodilles Fish soup with Noilly Prat, vegetables, prawns, mussels and fish meat</i> | <i>kr. 188,-</i> |
| <i>Pan Fried plaice with lemon, Cranberries, potatoes and butter sauce</i> | <i>kr. 225,-</i> |
| <i>Stuffed plaice with prawns, mussels and asparagus and lobster sauce</i> | <i>kr. 245,-</i> |
| <i>Whiskey steak with vegetables, French fries and whiskey sauce</i> | <i>kr. 275,-</i> |
| <i>Ground beef steak (Dansk Bøf) with onion, potatoes and pan sauce</i> | <i>kr. 175,-</i> |
| <i>Wiener schnitzel of veal with vegetables, fried potatoes and butter sauce</i> | <i>kr. 215,-</i> |
| <i>Vegetarian course Beans rissoles with grill tomato, potatoes, carrots, asparagus and herbs vegan mayonnaise</i> | <i>kr. 165,-</i> |

Desserts

*Vanilla ice cream
with chocolate sauce, fruit and meringue* kr. 75,-

*Vanilla ice cream
with coulis, fruit and meringue* kr. 75,-

*Pancakes
with vanilla ice cream and chocolate sauce* kr. 85,-

*Danish apple cake
apple puree, sugar bread crumbs and whipped cream* kr. 55,-

Hot drinks

Coffee ad libitum kr. 32,-

Tea ad libitum kr. 28,-

Hot Chocolate with cream kr. 38,-

Hot drinks with liqueur

Irish Coffee (2 cl. Jameson Whisky) kr. 50,-

Irish Coffee (4 cl. Jameson Whisky) kr. 80,-

French Coffee (4 cl. Cointreu und 2 cl. Kaluha) kr. 85,-

Baileys Coffee (5 cl. Baileys) with cream kr. 75,-

Cuba Coffe (5 cl. Rum) with brown sugar and cream kr. 80,-

Bodille Coffee: 2 cl. Cognac, 2 cl. Kaluha, 2 cl. Baileys kr. 85,-



Dinners Menu from 16.00

Soups

*Bodilles Fish soup
with vegetables Brunoise, Noilly Prat, seafood and bread* kr. 98,-

Appetisers

*Steamed Mussels in White wine**
*with vegetables Brunoise, thyme served with
bread and garlic butter* kr. 98,-
**) minimum order 2 persons*

*Prawn Cocktail**
with green asparagus, dressing served with bread and butter kr. 98,-

*Mixed Salad**
with oil vinegar served with bread and butter kr. 68,-

*Basket with two kind bread and
two kinds of butter garlic and herbs* kr. 40,-

*Basket with one kind of gluten free bread and
two kinds of butter garlic and herbs** kr. 20,-

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

Whisky Steak
with vegetables, French fries and Bodilles Whisky Sauce kr. 275,-

Mixed salad to the main course kr. 45,-

Main courses

Chopped beef (Dansk Bøf)
with onions, beetroots, potatoes and pan-sauce kr. 175,-

Chopped beef (Herregårdsbøf)
with peas, carrots, French fries and sauce Béarnaise kr. 175,-

Wiener schnitzel from Veal
with vegetables, fried potatoes and butter sauce kr. 215,-



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.

Desserts

Bodilles ice dream
Homemade ice cream with white chocolate, Kaluha and Baileys on marzipan cake kr. 85,-

Vanilla ice cream
with meringue, chocolate sauce and fruit kr. 75,-

Vanilla ice cream
with meringue, coulis and fruit kr. 75,-

Pancakes orange
with Vanilla ice cream, almonds and orange sauce
with orange liqueur kr. 85,-

Pancakes chocolate
with Vanilla ice cream and chocolate sauce kr. 85,-

Cheese plate with three kind of Danish cheese
with apricot jam, pickled red onion and
black currant-liquorice jam and biscuit kr. 98,-

Danish apple cake
apple puree, sugar bread crumbs and whipped cream kr. 45,-

TASTE BODILLES ICE DREAM

The new delicious homemade dessert
ice cream with white chocolate, Kaluha
and Baileys on marzipan cake

Hot drinks

Coffee ad libitum kr. 35,-

Tea ad libitum kr. 28,-

Hot Chocolate with cream kr. 38,-

3 small pieces of filled chocolates kr. 20,-

Hot drinks with liqueur

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| <i>Lumumba</i> | | |
| <i>Chocolate milk with 5 cl. Cognac and cream</i> | | <i>kr. 85,-</i> |
| <i>Irish Coffee (2 cl. Jameson Whisky)</i> | | <i>kr. 50,-</i> |
| <i>Irish Coffee (4 cl. Jameson Whisky)</i> | | <i>kr. 80,-</i> |
| <i>French Coffee (4 cl. Cointreu und 2 cl. Kaluha)</i> | | <i>kr.</i> |
| <i>85,-</i> | | |
| <i>Baileys Coffee (5 cl. Baileys) with cream</i> | | <i>kr. 75,-</i> |
| <i>Cuba Coffe (5 cl. Rum) brown sugar and cream</i> | <i>kr. 80,-</i> | |

TASTE THE BODILLES COFFEE

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

Kr. 85,-