



Dinners Menu from 16.00

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

Soups and Appetisers

*Bodilles Fish soup
with vegetables Brunoise, Noilly Prat, seafood and bread* kr. 108,-

*Steamed Mussels in White wine**
*with vegetables Brunoise, thyme served with
bread and garlic butter* kr. 108,-
**) minimum order 2 persons*

*Prawn Cocktail**
with green asparagus, dressing served with bread and butter kr. 108,-

*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 for 2 persons* kr. 48,-

*Basket with one kind of gluten free bread and
two kinds of butter garlic and herbs for 1 person** kr. 38,-

Vegetarian courses

*Homemade Beef of Beans**
*Beans rissoles served on vegetables with potatoes,
cucumber salad and herbs vegan mayonnaise* kr. 178,-

*Homemade Beef of Beans**
*Beans rissoles with peas, carrots, French fries
und sauce "Vegenaise"* kr. 178,-





Fish courses

A two-course fish menu composed by our chef

kr. 275,-

Starter

Bodilles Fish soup

Main course

Fish dish of the chiefs own recipe

Pan-fried Plaice

with lemon, cowberry, potatoes and butter sauce

kr. 238,-

Deep fried Plaice

*with shrimps, mussels, green asparagus, potatoes
and lobster sauce*

kr. 248,-

Bodilles Fish soup as Main course

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

kr. 198,-

*Fish Symphony a la Skagerrak**

*Smoked salmon fried haddock, steamed filet of plaice,
shrimps, mussels, green asparagus,
with bread and homemade cold sauce*

kr. 228,-

*Moules Frites**

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

kr. 198,-

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





Beef Specialties

The chef makes all tournedos medium. Please request well done or red.

*Tournedos**

with vegetables, French fries and sauce Béarnaise

kr. 285,-

*Tournedos**

with vegetables, French fries and Bodilles Whisky Sauce

kr. 285,-

A two-course Spring menu

kr. 345,-

Main course

Tournedos your choice

Dessert

Bodilles Ice dream

Main courses

*Chopped beef (Dansk Bøf)**

with onions, beetroots, potatoes and pan-sauce

kr. 178,-

*Chopped beef (Herregårdsbøf)**

with peas, carrots, French fries und sauce Béarnaise

kr. 178,-

Wiener schnitzel from Veal

with vegetables, fried potatoes and butter sauce

kr. 228,-



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

<i>Bodilles ice dream*</i> <i>Homemade ice cream with Kaluha and Baileys on almond cake</i>	<i>kr. 95,-</i>
<i>Vanilla ice cream*</i> <i>with meringue, chocolate sauce and fruit</i>	<i>kr. 80,-</i>
<i>Vanilla ice cream*</i> <i>with meringue, coulis and fruit</i>	<i>kr. 80,-</i>
<i>Pancakes orange</i> <i>with Vanilla ice cream, almonds and orange sauce with orange liqueur</i>	<i>kr. 85,-</i>
<i>Pancakes chocolate</i> <i>with Vanilla ice cream and chocolate sauce</i>	<i>kr. 80,-</i>
<i>Danish apple cake</i> <i>apple puree, sugar bread crumbs and whipped cream</i>	<i>kr. 55,-</i>

Hot drinks

<i>Coffee ad libitum</i>	<i>kr. 35,-</i>
<i>Tea ad libitum</i>	<i>kr. 30,-</i>
<i>Hot Chocolate with cream</i>	<i>kr. 38,-</i>
<i>Irish Coffee (4 cl. Jameson Whisky)</i>	<i>kr. 80,-</i>
<i>Cuba Coffe (5 cl. Rum) brown sugar and cream</i>	<i>kr. 80,-</i>

TASTE THE BODILLE COFFEE

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

Kr. 85,-

