

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

Cheese with biscuits

Bread and butter

Per person kr. 228,-



The cold plate is served as 3 courses.

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

Traditional Danish lunch plates

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



2 kinds of Herrings with Curry salad, 1/2 egg and rye bread*	kr. 138,-
Filets of plaice with sc. remoulade, lemon and rye bread	kr. 138,-
Filets of plaice with sc. remoulade and French fries	kr. 158,-
Classic „Stjernes kud“ Bread with steamed and fried filet of plaice with prawns, asparagus and dressing	kr. 158,-
Prawn “Smørrebrød”* with mayonnaise, lemon and white bread	kr. 158,-
Ground beef on toast “Pariserbøf”* with beetroot, onions, capers and horseradish	kr. 158,-
Danish omelette ”Æggekage”* with crispy bacon, tomatoes, chives and rye bread	kr. 158,-
Traditional Danish „Smørrebrød“ - Plate with 2 pieces* <ul style="list-style-type: none">➤ Eggs with mayonnaise and prawns on rye bread➤ Roast beef with sc. remoulade and horseradish on rye bread	kr. 138,-
Small bowl with potatoes *	kr. 35,-
Small bowl with fried potatoes*	kr. 35,-
Small bowl with French-fries Heinz ketchup or mayonnaise*	kr. 40,-
Extra Heinz ketchup, mayonnaise, or sc. remoulade *	kr. 5,-



*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. 238,-

Stuffed plaice

with prawns, mussels and asparagus and lobster sauce kr. 248,-

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.

Meat courses

Ground beef steak (Dansk Bøf) *

with onion, potatoes and pan sauce kr. 178,-

Wienerschnitzel of veal with

vegetables, fried potatoes and butter sauce kr. 228,-

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,-

Desserts



Bodilles ice dream*

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

kr. 95,-

Vanilla ice cream*

with meringue, chocolate sauce and fruit

kr. 80,-

Vanilla ice cream*

with meringue, coulis, and fruit

kr. 80,-

Pancake's orange

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

kr. 85,-

Pancake's chocolate

with Vanilla ice cream and chocolate sauce

kr. 80,-

Danish apple cake

apple puree, sugar breadcrumbs and whipped cream

kr. 55,-

Hot drinks

Coffee ad libitum

kr. 35,-

Tea ad libitum

kr. 30,-

Hot chocolate with cream

kr. 38,-

Irish Coffee (4 cl. Jameson Whisky)

kr. 80,-

Cuba Coffe (5 cl. Rum) brown sugar and cream

kr. 80,-

TASTE THE BODILLE COFFEE

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

kr. 85,-