

## ***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***

***A two-course fish menu composed by our chef kr. 328,-***

*Starter*                      *Bodilles Fish soup*  
*Main course*                *Fish Symphony a la Skagerrak*

***Pan-fried Plaice***  
*with lemon, cowberry, potatoes and butter sauce*                      *kr. 258,-*

***Deep fried Plaice***  
*with shrimps, mussels, green asparagus, potatoes and lobster sauce*                      *kr. 288,-*

***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. 198,-*

***Fish Symphony a la Skagerrak\****  
*Smoked cod, fried filet of plaice, salmon soufflé shrimps, mussels, green asparagus, with bread and homemade cold sauce*                      *kr. 268,-*

*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. 218,-

### **Wienerschnitzel from Veal**

*lemon with horseradish og capers  
served with peas, carrots, fried potatoes  
and butter sauce*

kr. 258,-

*Sauce Béarnaise served to the schnitzel per person* kr. 30,-

### **Steak of striploin\***

*with vegetables, French fries and sauce Béarnaise* kr. 375,-

*(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,-*

