

*Lunch menu from 12.00 to 16.00.*



***Traditional cold Plate a la Bodilles***  
*(Minimum 2 persons)*

*Herring with curry salad and 1/2 egg,*

*Fillet of Plaice with sc. remoulade and lemon*

*Prawns with mayonnaise and lemon,*

\*\*\*\*\*

*Pate with bacon and Beet Roots*

*Meat ball (frikadelle) with cucumber salad*

*Cheese with biscuits*  
*Chocolate cake with fruit*

*Bread and butter*

*Per person kr. 248,-*



***The cold plate is served as 2 courses.***

***We recommend a cold aquavit.  
Please 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.*



<b>2 kinds of Herrings</b> with Curry salad, 1/2 egg and rye bread*	kr. 168,-
<b>Filets of plaice</b> with sc. remoulade, lemon, and rye bread	kr. 158,-
<b>Filets of plaice</b> with sc. remoulade and French fries	kr. 178,-
<b>Classic „Stjernesked“</b> Bread with steamed and fried filet of plaice with prawns, asparagus and dressing	kr. 178,-
<b>Prawn “Smørrebrød”*</b> with mayonnaise, lemon and white bread	kr. 188,-
<b>Ground beef on toast “Pariserbøf”*</b> with beetroot, onions, capers and horseradish	kr. 178,-
<b>Danish omelette ”Æggekage”*</b> with crispy bacon, tomatoes, chives and rye bread	kr. 168,-
<b>Traditional Danish „Smørrebrød“ - Plate with 2 pieces*</b> <ul style="list-style-type: none"><li>➤ Eggs with mayonnaise and prawns on rye bread</li><li>➤ Pork roast with red cabbage on rye bread</li></ul>	kr. 168,-
Small bowl with potatoes *	kr. 40,-
Small bowl with fried potatoes*	kr. 40,-
Small bowl with French-fries Heinz ketchup or mayonnaise*	kr. 48,-
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. 258,-

#### **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. 198,-

#### **Wiener schnitzel of veal with**

*vegetables, fried potatoes and butter sauce* kr. 258,-

### **Vegetarian courses**

#### **Homemade Beef of Beans\***

*Beans rissoles served on vegetables with potatoes, cucumber salad and herbs vegan mayonnaise* kr. 198,-

#### **Homemade Beef of Beans\***

*Beans rissoles with peas, carrots, French fries und sauce "Vegenaise"* kr. 198,-

## **Desserts**



### ***Pancake's orange***

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

*kr. 118,-*

### ***Pancake's 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,-*

## ***TASTE THE BODILLE COFFEE***

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

*kr. 90,-*