
SNACKS

Croustades with iberico ham / 135
4 croustades - iberico ham - truffle mayo - kohlrabi

Sardines / 115
Portuguese sardines - lemon - aioli

Fried artichokes / 95
Artichokes - sauce tartare

Blond Amfissis Olives / 55
Olives

CLASSICS

Gillardeau Oysters / 135
3 oysters - tomato ponzu - cucumber

Gillardeau Gratinated Oysters / 145
3 oysters - spinach - cheese

Prunier Caviar 30g / 480
Baerii Caviar - sour cream - chives - waffle

Escargot / 110
6 snails - butter - garlic

Tartare / 185
Beef - oyster cream - fennel - Comté

Paté én Croute / 175
Battered paté - mustard - beetroot - gherkins

Salad Chèvre Chaud / 145
Goat cheese - pear - grapes - salad - vinaigrette

Moules Marinières / 145
Mussels - white wine - cream (with fries +50)

Cod en Croute / 255
Cod - toast - pak choi - carrot - smoked marrow

Steak Bearnaise / 395
250g ribeye - fries - sauce bearnaise - salad

A LA CARTE

STARTERS

Fried scallops / 145
Scallops - hazelnuts - cauliflower - browned butter - ponzu

Grilled cauliflower / 115 (V)
Cauliflower - Jerusalem artichokes - lemon - hazelnuts - sauce blanquette

MAINS

Braised beef / 225
Chuck roast - marrow - chanterelles - mushroom sauce

Confit mushrooms / 175 (V)
Mushrooms - celery - malt - mushroom siphon

DESSERTS

Pear Belle Helene / 95
Pear - vanilla parfait - chocolate - blackcurrants

Crème Brûlée / 95
Vanilla crème brûlée

Cheese / 120
3 french cheese - garnish

Petit Four / 65
Something sweet for the coffee

THE KITCHENS MENU

Grilled cauliflower (V)
Cauliflower - Jerusalem artichokes - lemon - hazelnuts - sauce blanquette

Tartare (+75 as a starter)
Beef - oyster cream - fennel - Comté

Braised beef
Chuck roast - marrow - chanterelles - mushroom sauce

Pear Belle Helene
Pear - vanilla parfait - chocolate - blackcurrants

3 dishes 300 / 4 dishes 400

WINE ON GLAS

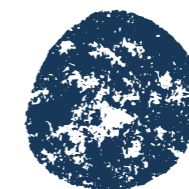
		GL	FL
	BUBBLES		
NV	Cremant de Limoux Brut	95	475
NV	Cremant de Limoux Rose	95	475
NV	Paul Lebrun BdB "L'irremplaceble"	150	750
2012	Laurent-Perrier	200	1000
NV	Ruinart Brut "R"	250	1100
	WHITE		
	Pay d'oc		
2022	Cour st Jacques Chardonnay	90	450
	Alsace		
2022	Kubler, Pinot Blanc	100	500
2022	Kubler, Riesling "Lieu Dit Les Pierriers"	110	550
	Loire		
2022	Paul Cherrier, Sancerre Blanc	120	600
	Burgundy		
2021	Domaine d'Henri, Petit Chablis "Les Allees du Vignoble"	125	625
2022	Jacques Bavard, Bourgogne Chardonnay	140	700
2021	Vincent Girardin, Meursault VV	250	1250
	Bordeaux		
2023	Château Argadens Blanc	90	450
	Rhône		
2020	Rotem & Mounir, Côtes du Rhône "Inopia" Blanc	140	700
	ROSÉ		
	Provence		
2023	Cote & Mer	85	425
	RED		
	Loire		
2020	La Perruche, Chinon	100	500
	Bordeaux		
2020	Château Malescasse, Haut-médoc	150	750
	Burgundy		
2022	Sandrine Deletang, Coteaux Bourguignons Rouge VV	115	575
2022	Domaine Faiveley, Mercurey Rouge Vieilles Vignes	150	750
2020	Pierre Naigeon, Gevrey Chambertin Creux Brouillard	220	1100
	Beaujolais		
2022	Domaine Nugues, Beaujolais "Sans Soufre"	100	500
2021	Descombes Georges, Morgon VV	140	700
	Rhône		
2021	Chateau de Ruth, Côte de Rhone Grande Selection	90	450
	Waseen water, ad libitum	25	

WELCOME TO BISTRO LE BLEU

Classic, simple and traditional with a twist or two, that is characteristic for our French newcomer – Bistro Le Bleu.

Our values are simple too;
we wish to deliver a good experience based on good produce,
good and informal service in lovely surroundings with sensible prices.
Exactly like at our other restaurants and cafés at Jakobsen & Co. Restauranter.

Enjoy.



BISTRO LE BLEU