

## SNACKS

<b>Croustades with iberico ham / 135</b> 4 croustades - iberico ham - truffle mayo - kohlrabi	<b>Gillardeau Oysters / 135</b> 3 oysters - tomato ponzu - cucumber
<b>Sardines / 115</b> Portuguese sardines - lemon - aioli	<b>Gillardeau Gratinated Oysters / 145</b> 3 oysters - spinach - cheese
<b>Fried artichokes / 95</b> Artichokes - sauce tartare	<b>Blond Amfissis Olives / 55</b> Olives

## LUNCH DISHES

<b>Omelette / 145</b> Egg - Comté - mushrooms - mustard - salad
<b>Croque Monsieur / 155</b> Toast - Comté - smoked ham - cornichons (madame +10)
<b>Shrimps / 155</b> Sourdough bread - hand peeled shrimps - kohlrabi - asparagus mayo
<b>Moules Marinières / 145</b> Mussels - white wine - cream (with fries +50)
<b>Salad Chèvre Chaud / 145</b> Goat cheese - pear - grapes - almonds - salad - vinaigrette
<b>Mushroom toast / 145</b> Mushrooms - sweetbread - mushroom siphon
<b>Tartare / 185</b> Beef - oyster cream - fennel - Comté
<b>Escargot / 110</b> 6 snails - butter - garlic
<b>Paté én Croute / 175</b> Battered paté - mustard - beetroot - gherkins
<b>Steak bearnaise / 395</b> 250g ribeye - fries - sauce bearnaise - salad

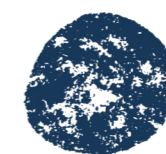
## DESSERTS

<b>Pear Belle Helene / 95</b> Pear - vanilla parfait - chocolate - blackcurrants
<b>Crème Brûlée / 95</b> Vanilla crème brûlée
<b>Cheese / 120</b> 3 french cheese - garnish
<b>Petit Four / 65</b> Something sweet for the coffee

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## WINE ON GLAS

		GL	FL
<b>BUBBLES</b>			
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
<b>WHITE</b>			
<b>Pay d'oc</b>			
2022	Cour st Jacques Chardonnay	90	450
<b>Alsace</b>			
2022	Kubler, Pinot Blanc	100	500
2022	Kubler, Riesling "Lieu Dit Les Pierriers"	110	550
<b>Loire</b>			
2022	Paul Cherrier, Sancerre Blanc	120	600
<b>Burgundy</b>			
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
<b>Bordeaux</b>			
2023	Château Argadens Blanc	90	450
<b>Rhône</b>			
2020	Rotem & Mounir, Côtes du Rhône "Inopia" Blanc	140	700
<b>ROSÉ</b>			
<b>Provence</b>			
2023	Cote & Mer	85	425
<b>RED</b>			
<b>Loire</b>			
2020	La Perruche, Chinon	100	500
<b>Bordeaux</b>			
2020	Château Malescasse, Haut-médoc	150	750
<b>Burgundy</b>			
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
<b>Beaujolais</b>			
2022	Domaine Nugues, Beaujolais "Sans Soufre"	100	500
2021	Descombes Georges, Morgon VV	140	700
<b>Rhône</b>			
2021	Chateau de Ruth, Côte de Rhone Grande Selection	90	450
	Waseen water, ad libitum	25	



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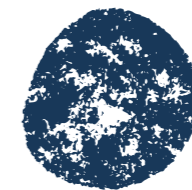
Info about food allergies and tolerances - please ask the waiter about your request

## 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**