

SNACKS

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

LUNCH DISHES

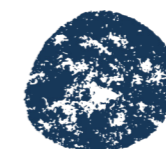
Omelette / 145 Egg - Comté - mushrooms - mustard - salad
Croque Monsieur / 155 Toast - Comté - smoked ham - cornichons (madame +10)
Shrimps / 155 Sourdough bread - hand peeled shrimps - asparagus - mayo
Moules Marinières / 145 Mussels - white wine - cream (with fries +50)
Salad Nicoise / 185 Tuna - haricots verts - tomato - egg - potato
Fish soup / 135 Fish soup - hake - fennel
Tartare / 185 Beef - oyster cream - fennel - Comté
Escargot / 110 6 snails - butter - garlic
Paté én Croute / 175 Battered paté - mustard - beetroot - gherkins
Steak bearnaise / 395 250g ribeye - fries - sauce bearnaise - salad

DESSERTS

Crème Brûlée / 95 Vanilla crème brûlée
Petit Four / 65 Something sweet for the coffee
"Rødgrød med fløde" / 95 Summer berries - elderflower - cream - crunch
Cheese / 120 3 french cheese - garnish

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	85	425
Alsace			
2022	Kubler, Pinot Blanc	95	475
2022	Kubler, Riesling "Lieu Dit Les Pierriers"	105	525
Loire			
2022	Paul Cherrier, Sancerre Blanc	120	600
Burgundy			
2021	Domaine d'Henri, Petit Chablis "Les Allees du Vignoble"	125	625
2019	Jacques Bavard, Bourgogne Chardonnay	140	700
2021	Vincent Girardin, Meursault VV	250	1250
Bordeaux			
2022	Château Argadens Blanc	85	425
Rhône			
2020	Rotem & Mounir, Côtes du Rhône "Inopia" Blanc	140	700
ROSÉ			
Provence			
2023	Cote & Mer	80	400
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
2021	Domaine Faiveley, Mercurey Rouge Vieilles Vignes	150	750
2020	Pierre Nageon, Gevrey Chambertin Creux Brouillard	220	1100
Beaujolais			
2022	Domaine Nugues, Beaujolais "Sans Soufre"	95	475
2021	Descombes Georges, Morgon VV	140	700
Rhône			
2021	Chateau de Ruth, Côte de Rhone Grande Selection	85	425

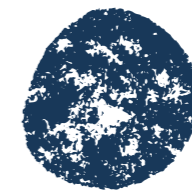


WELCOME TO BISTRO LE BLEU

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