

*Lunch menu from 12.00 to 16.00.*



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

*2 kind of herrings with curry salad and 1/2 egg,*

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*Fillet of Plaice with sc. remoulade and lemon*

*Prawns with mayonnaise and lemon,*

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*Small beefsteak with fried onions and cucumber salad*

*Cheese with biscuits*

*Bread and butter*

*Per person kr. 228,-*



***The cold plate is served as 3 courses.***

***We recommend a cold aquavit.  
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. 138,-
<b>Filets of plaice</b> with sc. remoulade, lemon and rye bread	kr. 138,-
<b>Filets of plaice</b> with sc. remoulade and French fries	kr. 158,-
<b>Classic „Stjernesked“</b> Bread with steamed and fried filet of plaice with prawns, asparagus and dressing	kr. 158,-
<b>Prawn “Smørrebrød”*</b> with mayonnaise, lemon and white bread	kr. 158,-
<b>Ground beef on toast “Pariserbøf”*</b> with beetroot, onions, capers and horseradish	kr. 158,-
<b>Danish omelette ”Æggekage”*</b> with crispy bacon, tomatoes, chives and rye bread	kr. 158,-
<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>➤ Roast beef with sc. remoulade and horseradish on rye bread</li></ul>	kr. 138,-
Small bowl with potatoes *	kr. 35,-
Small bowl with fried potatoes*	kr. 35,-
Small bowl with French-fries Heinz ketchup or mayonnaise*	kr. 40,-
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. 238,-

#### **Stuffed plaice**

*with prawns, mussels and asparagus and lobster sauce* kr. 248,-

#### **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. 178,-

#### **Wienerschnitzel of veal with**

*vegetables, fried potatoes and butter sauce* kr. 228,-

### **Vegetarian courses**

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

*Beans rissoles served on vegetables with potatoes, cucumber salad and herbs vegan mayonnaise* kr. 178,-

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

*Beans rissoles with peas, carrots, French fries und sauce "Vegenaise"* kr. 178,-

## **Desserts**



### **Bodilles ice dream\***

*Homemade ice cream with Kaluha  
and Baileys on almond cake*

*kr. 95,-*

### **Vanilla ice cream\***

*with meringue, chocolate sauce and fruit*

*kr. 80,-*

### **Vanilla ice cream\***

*with meringue, coulis, and fruit*

*kr. 80,-*

### **Pancake's orange**

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

*kr. 85,-*

### **Pancake's chocolate**

*with Vanilla ice cream and chocolate sauce*

*kr. 80,-*

### **Danish apple cake**

*apple puree, sugar breadcrumbs and whipped cream*

*kr. 55,-*

## **Hot drinks**

*Coffee ad libitum*

*kr. 35,-*

*Tea ad libitum*

*kr. 30,-*

*Hot chocolate with cream*

*kr. 38,-*

*Irish Coffee (4 cl. Jameson Whisky)*

*kr. 80,-*

*Cuba Coffe (5 cl. Rum) brown sugar and cream*

*kr. 80,-*

## **TASTE THE BODILLE COFFEE**

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

*kr. 85,-*