

Dinners Menu

Soups and Appetisers

Bodilles Fish soup

*with vegetables Brunoise,
seafood and bread*

kr. 138,-

Prawn Cocktail*

*with green asparagus, dressing
served with bread and butter*

kr. 148,-

Basket with two kind bread

*And two kinds of butter garlic and herbs
for 2 persons*

kr. 58,-



*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.*

*Dishes marked with * can be served gluten free,
with it must be expected extra cooking time.*



Fish courses

Pan-fried Plaice

with lemon, cowberry, potatoes and butter sauce kr. 298,-

Deep fried Plaice

with shrimps, mussels, green asparagus, potatoes and lobster sauce kr. 328,-

Bodilles Fish soup as Main course

with vegetables Brunoise, Seafood and bread kr. 225,-

Moules Frites*

Steamed Mussels in White wine with vegetables Brunoise, thyme served with French fries and garlic mayonnaise kr. 218,-

Fish plate “Stjernes kud”

2 fried haddock fillets, homemade salmon soufflé, hand-peeled shrimp, green asparagus, salad served with homemade dressing kr. 268,-

Seasonal 2-course Fish Menu*

Starter: Bodilles Fish Soup

Main course: Fish Plate

2 courses kr. 338,-

Our offers of seafood are depending on the season and the weather.



Main courses

Chopped beef (Dansk Bøf)*

with onions, beetroots, potatoes and pan-sauce kr. 208,-

Chopped beef (Herregårdsbøf)*

with peas, carrots, French fries and sauce Béarnaise kr. 228,-

Wienerschnitzel from veal

*lemon with horseradish og capers
served with peas, carrots, fried potatoes
and butter sauce*

kr. 288,-

Sauce Béarnaise served to the schnitzel per person kr. 35,-

Steak of veal rib eye*

with vegetables, French fries and sauce Béarnaise kr. 378,-

(The chef makes all steaks medium. Please request well done or red.)

Seasonal 2-course Steak Menu*

*Main course: Rib eye with corn, tomato, onion rings,
French fries and pepper sauce*

Dessert: Irish Coffee or Bodilles Coffe

2 courses kr. 398,-



Vegan Menu



APPETIZERS

Bowl of green fries

Rough root vegetable fries of carrot, beetroot and parsnip with herb mayonnaise

kr. 58,-

Green Cocktail*

with peas, gherkins, green asparagus, cucumber, dressing and bread

kr. 95,-

Tomato tapas*

with tomatoes, roasted salted almonds, chopped red onion, cauliflower sprinkles, honey dressing and bread

kr. 95,-

MAIN COURSE

Homemade Bean Steak *

made from chickpeas, edamame and kidney beans.

The bean steak is served with potatoes, grilled tomato, fried onion rings and herb mayonnaise

kr. 198,-

If desired, you can order French fries as an alternative to potatoes.

DESSERT

Sorbet symphony

mango, plum and strawberry with fresh fruit

kr. 98,-



Desserts

Bodilles ice cake

Vanilla ice cream with a crunch of hazelnuts and chocolate pieces topped with forest berry mousse kr. 128,-

Vanilla ice cream*

with meringue, chocolate sauce and fruit kr. 98,-

Vanilla ice cream*

with meringue, strawberry sauce and fruit kr. 98,-

Sorbet symphony*

mango, plum and strawberry with fruit and meringue kr. 98,-

Pancakes orange

with Vanilla ice cream, almonds and orange sauce with orange liqueur kr. 118,-

Pancakes chocolate

with Vanilla ice cream and chocolate sauce kr. 118,-

Danish apple cake

apple puree, sugar breadcrumbs and whipped cream kr. 75,-

Hot drinks

Coffee ad libitum kr. 50,-

Tea ad libitum kr. 35,-

Hot Chocolate with cream kr. 50,-

Irish Coffee (4 cl. Jameson Whisky) kr. 85,-

Bodille coffee (2 cl. Cognac, 2 cl. Kaluha, 2 cl. Baileys) kr. 85,-

