



Groups menu

Brdr. Price Aalborg
For parties of 10 persons – or more.

PRICE'S GROUPS MENU PER PERSON DKK 995

Incl. unlimited mineral water.

APERITIF & SNACK

CHOOSE 3 DISHES FROM THE MENU
1 starter, 1 main course and 1 dessert.

UNLIMITED WINE MENU
During the dinner.

COFFEE & HOMEMADE PETIT FOUR

2-COURSE MENU PER PERSON DKK 385

Choose a starter and a main course
or a main course and a dessert.
Incl. a side order for the main course.
– 2 glasses of wine dkk 175

3-COURSE MENU PER PERSON DKK 475

Choose a starter, a main course and a dessert.
Incl. a side order for the main course.
– 3 glasses of wine dkk 245



SNACKS

OLIVES & ALMONDS DKK 50

**CHICKEN CHIPS WITH
CREAMY MUSHROOM DIP** DKK 65

Our kitchen has taken chicken, tapioca and spices, and conjured up something wonderful. Crisp, crunchy chips with a habit forming dip.

PRICE'S HAM DKK 75

Delicate cured ham, made from pigs that have lived a happy life. *Try it!*

STARTERS

CARPACCIO

Just like at Harry's Bar in Venice. Wafer-thin slices of beef from Danish cattle from Kildegaarden. Served with herb mayonnaise.

CURED COD WITH DILL AND FENNEL

Served with pickled and fresh radishes, green pesto and lettuce.

ORGANIC BURRATA

Served on toasted sourdough bread and topped with slices of tomato and butter sautéed mushrooms of the season and parsley pesto.

Burrata is an Italian fresh cheese closely related to mozzarella, but with a creamy interior.

Information about the content of allergenic ingredients in our dishes can be obtained from info.aalborg@brdr-price.dk. Please note that groups of 15 people or more have to order the same menu. All menus must be pre-ordered at info.aalborg@brdr-price.dk.

MAIN COURSES

STEAMED FISH

Served with fresh peas, radishes, haricot verts, small potatoes turned in plenty of butter and parsley and sauce beurre blanc.

TODAY'S GRILLED VEGETABLES

Four types of grilled summer vegetables. Served with vinaigrette, fresh herbs and small potatoes.

STEAK FROM DANISH CATTLE

Dry-aged beef steak (250g) from Danish cattle from Kildegaarden. Served with French fries and bearnaise.

SIDE ORDERS

FRENCH FRIES

DKK 50

We fry ours in peanut oil.

SMALL LOCAL POTATOES

DKK 35

Turned in plenty of butter and parsley.

THE HOUSE GREEN SALAD

DKK 25

Mixed, hand-picked salad leaves, shallots, salted almonds and vinaigrette dressing.

CHEESE

A SELECTION OF DANISH CHEESE

1 PCS. DKK 35 / 5 PCS. DKK 150

Served with berries compote and pickled nuts. *Ask the waiter for the selection.*

DESSERTS

EXTRA COLD BUTTERMILK SOUP

You could call it a linguistic pleonasm but in this case it is simply a creamy buttermilk soup ice cream. Served with fresh berries, ice-cold strawberry soup and crispy oatmeal. *Deliciously!*

CHOCOLATE MOELLEUX WITH BLACKBERRY SORBET

Chocolate cake with "bleeding heart". Made from Valrhona chocolate and served with blackberry sorbet.

STRAWBERRY PIE

Served with ice cream and burned white chocolate.



SOMETHING SWEET WITH YOUR COFFEE

PETIT FOURS

DKK 65

3 pcs. of homemade petit fours.



Commercial cards issued within or outside of EU/EØS and private cards issued outside EU/EØS will be charged a fee which you can see on your receipt. The fee rate varies depending on the type of card and the country of origin. All transactions on American Express cards are surcharged.