

Brdr. Price

CAFE • RESTAURANT • BAR

CHRISTMAS GROUP MENU

LUNCH / BRDR. PRICE AALBORG

BRDR. PRICE'S CHRISTMAS MENU

COLD-SMOKED ICELANDIC SALMON

Served with horseradish cream, marinated raw kale salad and crispy rye bread.

DUCK LEG CONFIT

Served with homemade red cabbage, duck sauce and potatoes.

'RIS A LA MANDE'

Danish rice pudding with homemade cherry sauce.

DKK 395

ADDITION OF CHEESE +DKK 55

3 GLASSES OF WINE +DKK 245



BRDR. PRICE'S CHRISTMAS PLATE

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON WITH SCRAMBLED EGG

'RULLEPØLSE' HOMEMADE DANISH PORK MEAT ROLL WITH ASPIC AND ONIONS

WARM LIVER PATE WITH GRILLED MUSHROOMS AND BACON

CHRISTMAS 'MEDISTER' RING SAUSAGE

DUCK LEG CONFIT WITH HOMEMADE RED CABBAGE

DKK 225

CHRISTMAS LUNCH IN THREE SERVINGS

MARINATED HERRING

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON WITH SCRAMBLED EGG

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'RULLEPØLSE' HOMEMADE DANISH PORK MEAT ROLL WITH ASPIC AND ONIONS

WARM LIVER PATE WITH GRILLED MUSHROOMS AND BACON

CHRISTMAS 'MEDISTER' RING SAUSAGE

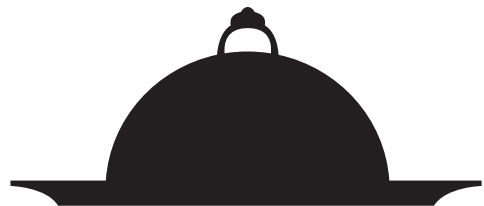
CONFIT DUCK LEG WITH HOMEMADE RED CABBAGE

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'RIS A LA MANDE' DANISH RICE PUDDING WITH HOMEMADE CHERRY SAUCE

DKK 325

ADDITION OF CHEESE +DKK 55



DECEMBER MENU

HOMEMADE SNACKS

CHOOSE 3 DISHES FROM THE EVENING MENU

1 starter, 1 main course og 1 dessert

DKK 495

ADDITION OF CHEESE +DKK 55

3 GLASSES OF WINE +DKK 245

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

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CHRISTMAS GROUP MENU

EVENING / BRDR. PRICE AALBORG

SNACKS

OLIVES & ALMONDS

DKK 50

SPICY PUFFED PORK RINDS

We sprinkle them with a mix of crushed bay leaf, cloves and salt. *It tastes like Christmas!*

DKK 45

CHICKEN CHIPS WITH CREAMY MUSHROOM DIP

Our kitchen has taken chicken, tapioca and spices and conjured up something wonderful.

Crisp, crunchy chips with a habit forming dip.

DKK 65

CHEESE WITH HAM

Our version of North Sea cheese and Price's ham in a delicious combination.

DKK 75



SIDE ORDERS

FRENCH FRIES

Fries are a science and a passion.

We fry ours in peanut oil.

DKK 50

BEARNAISE MAYO

Great with French fries!

DKK 15

WHITE POTATOES

DKK 35

THE HOUSE GREEN SALAD

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

DKK 25

CHRISTMAS DINNER IN THREE SERVINGS

MARINATED HERRING

CURRIED HERRING WITH EGG

COLD-SMOKED ICELANDIC SALMON
WITH SCRAMBLED EGG

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'RULLEPØLSE' HOMEMADE DANISH PORK
MEAT ROLL WITH ASPIC AND ONIONS

WARM LIVER PATE WITH GRILLED
MUSHROOMS AND BACON

CHRISTMAS 'JULEMEDISTER' RING SAUSAGE

DUCK LEG CONFIT WITH HOMEMADE
RED CABBAGE

*

'RIS A LA MANDE' DANISH RICE PUDDING
WITH HOMEMADE CHERRY SAUCE

DKK 325

ADDITION OF CHEESE +DKK 55

BRDR. PRICE'S CHRISTMAS MENU

COLD-SMOKED ICELANDIC SALMON
Served with horseradish cream, marinated
raw kale salad and crispy rye bread.

DUCK LEG CONFIT

Served with homemade red cabbage,
duck sauce and white potatoes.

'RIS A LA MANDE'

Danish rice pudding with homemade
cherry sauce.

DKK 395

ADDITION OF CHEESE +DKK 55
3 GLASSES OF WINE +DKK 245

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CHRISTMAS GROUP MENU

EVENING / BRDR. PRICE AALBORG

GROUP MENU

APERITIF & SNACK

CHOOSE 3 DISHES FROM THE MENU

1 starter, 1 main course og 1 dessert

UNLIMITED WINE

During the dinner

COFFEE & HOMEMADE PETIT FOUR

DKK 995

DECEMBER MENU

HOMEMADE SNACKS

CHOOSE 3 DISHES FROM THE MENU

1 starter, 1 main course og 1 dessert

DKK 495

ADDITION OF CHEESE +DKK 55

3 GLASSES OF WINE +DKK 245

STARTERS

ADAM'S SALAD WITH CONFIT DE CANARD

Crunchy duck combined with the bitterness of the endive, walnuts and pomegranates.

CRAB SALAD

Blended with shore crab mayo, dill and lemon.
Served with plucked salad leaves and crunchy croutons.

COLD-SMOKED ICELANDIC SALMON

Served with horseradish cream, marinated raw kale salad and crispy rye bread.

CARPACCIO

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

MAIN COURSES

BRDR. PRICE'S NEW YEAR COD

With glazed beetroots and a bacon blanquette of creme fraiche, bacon butter and egg.
Served with white potatoes.

THE PRICE FAMILY'S STUFFED CHRISTMAS TURKEY

White meat from the breast, dark meat from the legs, well-seasoned stuffing, turkey sauce, matchstick potatoes, cranberry compote and apple and horseradish jam. Served with white potatoes.

STEAK FROM DANISH CATTLE FROM KILDEGAARDEN

Our sirloin steaks from Danish Kildegaarden have been specially selected and dry-aged for a minimum of 21 days. Served with redwine sauce, bearnaise, French fries and a green salad.

DESSERTS

'RIS A LA MANDE'

Danish rice pudding with homemade cherry sauce.

CRÈME BRÛLÉE

With lashings of vanilla. Served with "griottes"; small sweet-sour cherries.

GRANDMOTHER'S APPLE DESSERT

We pour dry sherry over this apple compote with vanilla and macaroons and top it off with wipped cream.

Grandma knew what tasted good!

CHEESE

A SELECTION OF CHEESE (3 PCS.)

Ask the waiter for the selection.

DKK 95

CHOCOLATE

SOMETHING SWEET TO YOUR COFFEE

Our homemade petit fours (3 pcs.).

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