

Brdr. Price

Menu - for lunch and evening

Monday-Friday: 12:00-10:00pm / Saturday-Sunday: 11:00-10:00pm

OPEN SANDWICHES 2 PCS. DKK 135 / 3 PCS. DKK 175

Served from 12:00-3:30pm

Enjoy delicious open sandwiches à la Price. Choose between:

SALMON

Cold-smoked Icelandic salmon with smoked cream cheese, fresh horseradish and fried capers.

'RULLEPØLSE' HOMEMADE DANISH PORK MEAT ROLL

Served with aspic, onion and plenty of cress.

SEA-BOILED SHRIMPS WITH DILL MAYONNAISE

Hand-peeled, sea-boiled shrimps served on white bread with egg, lemon and homemade mayonnaise with plenty of freshly chopped dill.

STEAK TARTARE

Made with Danish free-range cattle from Kildegaarden. Mixed with onion, capers, horseradish, pickles and egg yolk.

LUNCH PLATE DKK 195

Served from 12:00-3:30pm

We have collected some of our great products, ideal for someone who wants to taste a bit of everything.

- Egg and shrimps with dill mayo
- Smoked salmon
- Steak tartare with crispy greens
- Two kinds of charcuterie meats
- Cheese and all the trimmings

Served with our home-baked sourdough bread, rye bread and butter. Addition of marinated herring **+DKK 25**

LUNCH SANDWICH

Served from 12:00-3:30pm

CROQUE MONSIEUR/MADAME DKK 145/165

A French bistro classic - warm, toasted sandwich with lightly-smoked ham, dijon mustard and emmentaler cheese.

Add a fried egg on top and it turns into a 'Croque Madame'.

Served with French fries.

PRICE'S 'SHOOTING STAR' DKK 175

A fried and a steamed fish fillet, smoked salmon and sea-boiled shrimps. Served with home-made dressing and crispy lettuce.

CAVIAR

15G BAERII CAVIAR FROM "ROGN" DKK 225

Baerii Caviar from "ROGN". Baerii Caviar is full and creamy, with a distinctly salty flavour and depth to its taste! We serve it with blinis, finely chopped red onion and creme fraiche.

OYSTERS

6 PCS. DKK 175 / 12 PCS. DKK 275

French oysters. These oysters have a perfectly balanced salty flavour. They are served with lemon and red wine vinegar with finely minced shallots.

Pimp your oysters with Baerii Caviar

Baerii Caviar (6 oysters) +dkk 95

Baerii Caviar (12 oysters) +dkk 175

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 DKK 135

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

SALAD WITH SMOKED DUCK BREAST DKK 135

Finely sliced smoked duck breast, mixed salad with vinaigrette and crunchy croutons, topped with a fried egg.

CREAM OF MUSHROOM SOUP DKK 125

Served with grilled mushrooms, crispy croutons and finely chopped chives.

PAN-FRIED SCALLOPS DKK 145

On a base of creamed leeks flavoured with truffles.

FRIED VEAL SWEETBREAD DKK 145

Served with a mushroom and spinach sauté, crunchy wild rice and a pepper jelly glaze.



BURGERS

PRICE'S BURGER DKK 165

With a beef patty, bacon, fresh tomatoes, lettuce, onion, pickles, mustard, ketchup and our very own burger mayo.

Served with French fries.

- With cheese +DKK 10

BURGER MADE WITH SPANISH BLACK FOOT PIG DKK 195

The free-range pigs live off acorns and grass which results in an extraordinarily flavourful dark meat. The patty is made of 100% Bellotta black Iberian pig meat and is served in a brioche bun with onion relish, slices of semi-dried beef tomato and chipotle dressing. Served with crispy French fries.

MAIN COURSES

OX FRITES DKK 195

Tender slices of beef from Kildegaarden. Served with tarragon sauce, French fries, bearnaise mayo and a green salad.

STEAKS FROM DANISH CATTLE DKK 295

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

PEPPER STEAK (250G) DKK 295

Pepper steak from dry-aged Danish cattle from Kildegaarden. Served with French fries and sauce au poivre.

SPANISH BLACK FOOT PIG DKK 235

Served with a variety of carrots, strong gravy of smoked marrow, parsley, tarragon and shallots. *We recommend ordering this with French fries. Black foot pig is not cooked for as long as regular Danish pork, but is served medium rare just like good beef.*

STEAK TARTARE A LA MINUTE DKK 175

Made with Danish free-range cattle from Kildegaarden. Mixed with egg yolk, capers, coarse-grain mustard, cornichons, horseradish and herbs.

Served with French fries.

- With Baerii Caviar +DKK 95

JAMES' LEEK STRUDEL WITH MORELS DKK 195

Leeks and morels in a sauce à la crème, wrapped and baked in pastry.

We dare you to say vegetarian food is boring!

STEAMED FISH - TODAY'S PRICE

With a spinach and carrot sauté. Served with sauce Maltaise and small potatoes turned in plenty of butter and parsley.



Information about the content of allergenic ingredients in our dishes can be obtained from your waiter. All dishes are available in children's portions.

SIDE ORDERS

FRENCH FRIES

SMALL DKK 45 / LARGE DKK 75

Fries are a science and a passion.

We fry ours in peanut oil.

SMALL POTATOES

DKK 35

Turned in plenty of butter and parsley.

THE HOUSE GREEN SALAD

SMALL DKK 35 / LARGE DKK 45

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

THE SEASON'S VEGETABLES

DKK 45

Sautéed in butter and tossed with fresh herbs.

DIPS PER PCS.

DKK 15

Choose etween:

Aioli – *For garlic enthusiasts.*

Dijonnaise – *Mild and pleasant.*

Bearnaise mayo – *Excellent with French fries.*

Chipotle mayo – *Excellent with French fries.*

DESSERTS

MOUSSE AU CITRON

DKK 90

This recipe is from one of our favourite restaurants in the South of France.

Refreshingly tart and wonderfully foamy!

PANNA COTTA WITH APPLE AND SALTED CARAMEL

DKK 85

On a base of salted caramel, layers of panna cotta, fresh apple coulis and lots of vanilla is topped off with crispy almond crumble and served in a glass.

CHOCOLATE MOELLEUX WITH ELDERBERRY SORBET

DKK 115

Chocolate cake with "bleeding heart".

Made from Valrhona chocolate and served with elderberry sorbet.

COFFEE AND PETIT FOUR

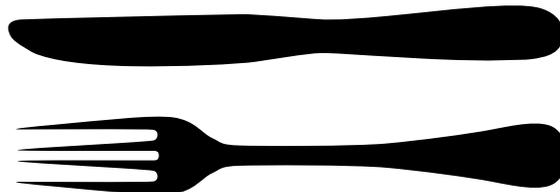
DKK 55

Coffee with a piece of homemade petit four.

PETIT FOURS

DKK 55

3 pcs. of homemade petit fours.



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