

# Groups menu

## BRDR. PRICE AALBORG

*For parties of 10 persons – or more.*

*Due to the current situation please note that changes in the menu may occur.*

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### 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

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### 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. With herb mayonnaise.

#### CREAM OF MUSHROOM SOUP

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

#### PAN-FRIED SCALLOPS

On a base of creamed leeks flavoured with truffles.

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### MAIN COURSES

#### STEAMED FISH

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

#### JAMES' LEEK STRUDEL WITH MORELS

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

*We dare you to say vegetarian food is boring!*

#### STEAKS FROM DANISH CATTLE

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

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*Information about the content of allergenic ingredients in our dishes can be obtained from [info.aalborg@brdr-price.dk](mailto: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](mailto:info.aalborg@brdr-price.dk).*

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### SIDE ORDERS

**FRENCH FRIES** DKK 45

*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.

**AIOLI** DKK 15

*For garlic enthusiasts.*

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### 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.*

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### DESSERTS

**MOUSSE AU CITRON**

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**

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**

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

### COFFEE

**COFFEE AND PETIT FOUR** DKK 55

Coffee with a piece of homemade petit four.

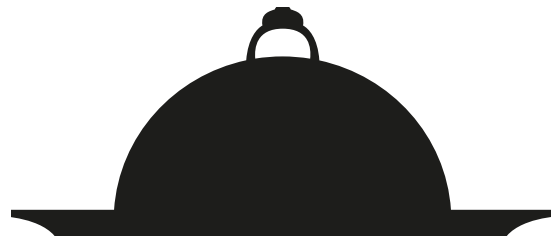
**PETIT FOURS** DKK 55

3 pcs. of homemade petit fours.

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*Commercial cards issued within or outside of EU/EOS and private cards issued outside EU/EOS 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.*

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