



Groups menu

Brdr. Price Herning

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 45

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.

SMOKED SALMON TARTARE

With finely chopped radishes, cucumber, salted and pickled lemon, dill oil and smoked cheese mayo. Served with crispy rye bread tuile.

CRAB SALAD

Blended with crab mayonnaise, fried capers, dill, lemon and crispy lettuce.

Information about the content of allergenic ingredients in our dishes can be obtained from info.herning@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.herning@brdr-price.dk.

MAIN COURSES

WHOLE LEMON SOLE

An entire fish on one plate. Served with browned butter, fresh herbs and small potatoes.

POLLO SORPRESA

Crispy chicken breast stuffed with garlic butter, ham and buffalo mozzarella. Served with a green salad.

STEAKS FROM DANISH CATTLE

Dry-aged beef steaks (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

Plucked salad leaves, shallots, salted almonds and vinaigrette dressing.

AIOLI

DKK 15

Great with French fries.



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.

CHEESE

A SELECTION OF DANISH CHEESE

1 PCS. DKK 35 / 5 PCS. DKK 150

Served with rose hip compote and pickled nuts.

Ask the waiter for the selection.



DESSERTS

BRDR. PRICE'S

ICE CREAM DESSERT

Vanilla ice cream, caramel sauce and cookie crumble.

'KOLDSKÅL'

Homemade buttermilk dessert with vanilla, crisp shortcrust pastry, strawberries and crystallised white chocolate.

GÂTEAU MARCEL

The cake that screams "Chocolate!"

This was made famous in Denmark in a version from French-Danish masterchef Michel Michaud. We use Valrhona chocolate to make ours and serve it with vanilla ice cream.

COFFEE

COFFEE AND PETIT FOUR

DKK 55

Coffee with a piece of homemade petit four.

PETIT FOURS

DKK 65

Our homemade petit fours (3 pcs.)

