

Brdr. Price

Menu - for lunch and evening
Monday to Sunday from 12:00-10:00pm



LUNCH PLATE DKK 195

Served from 12:00-3:30pm

SHRIMPS WITH DILL MAYO
COLD-SMOKED ICELANDIC SALMON
STIRRED TARTARE
2 KINDS OF CHARCUTERIE MEATS
A PIECE OF DANISH CHEESE

Served with our home-baked sourdough bread and butter.

LUNCH DISHES

Served from 12:00-3:30pm

OX FRITES DKK 195

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

STEAK SANDWICH DKK 135

Medium-rare steak from Danish free-range cattle from Kildegaarden. With onion relish, arugula, cornichons and oyster mayonnaise blended with fresh oysters. *If this makes you nervous, you can ask for it with mustard mayonnaise.*

CROQUE MONSIEUR/MADAME DKK 95/115

A French bistro classic - warm, toasted sandwich with lightly-smoked ham, emmentaler cheese and dijon mustard. Add a fried egg on top and it turns into a "Croque Madame".

CAESAR SALAD DKK 135

Crisp cos lettuce, freshly grated parmesan cheese and our own special dressing. With roasted chicken breast.

PRICES BURGER DKK 145

With a beef patty, bacon, fresh tomatoes, lettuce, onion, pickles, mustard, ketchup and homemade burger mayo. Served with French fries.
- With cheese +DKK 10

BURGER MADE WITH SPANISH BLACK FOOT PIG DKK 195

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. *The free-range pigs live off acorns and grass which results in an extraordinarily flavourful dark meat.*

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.

6 DANISH FREE-RANGE ESCARGOTS DKK 95

From Denmark's first free-range snail farm near Roskilde. These delicate escargots are slightly smaller than the well-known Burgundy snails. We serve them fried with garlic mayonnaise seasoned with parsley and lemon, on a bed of crisp, green vegetables.

PRICE'S HAM DKK 75

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

STARTERS

DUTCH OYSTERS

6 PCS. DKK 175 / 12 PCS. DKK 275

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

CRISPY NORWAY LOBSTER TAILS DKK 145

Deep fried Norway lobster tails, served with bisque mayonnaise and fresh crudité of radishes, carrot and cucumber.

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.

PAN-FRIED SCALLOPS DKK 145

With creamed leeks seasoned with truffles.

SALMON SALAD DKK 135

Fresh, smoked salmon blended with lemon mayonnaise. Served with crispy lettuce, trout roe and fried capers.

DUCK RILLETTE DKK 115

Made with coarse-grain mustard, shallots and apple vinegar. Served with cornichons and toasted sourdough bread.

ARTICHOKE BISQUE DKK 125

Served with a small ragu of oxtail and crispy croutons.

MAIN COURSES

STIRRED TARTARE A LA MINUTE DKK 175

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

- With Baerii Caviar **+DKK 95**

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 260

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

TURBOT WRAPPED AND BAKED IN A PASTRY DKK 295

Fillet of turbot wrapped and baked in a pastry with julienned leeks and carrots. Served with saffron beurre blanc.

QUAIL DKK 260

A roasted, boneless whole quail stuffed with mushrooms. Served with winter cabbage, chicken glaze and small potatoes.

RAVIOLI WITH RATATOUILLE DKK 165

Open ravioli made from fresh pasta filled with ratatouille of winter vegetables. Served with parsley pesto and crispy parmesan. *Vegetarian dish.*

BOEUF SAUTÉ STROGANOFF DKK 235

Like our father made it - from fillet of beef, paprika, dry-cured bacon, onion, mushrooms and plenty of cream. Served with French fries or mashed potato.

PRICE'S MAN STEAK

450-500 GRAMS STEAK DKK 395

Large steak on bone from dry aged Danish beef cattle from Kildegaarden. Served with French fries, red wine sauce and bearnaise.

A serious "Man Steak" to meat-lovers, who just can't get their steak big enough!

Limited quantities - It may occur that we have sold out.

CAVIAR TASTING

CAVIAR FROM "ROGN"

Served with warm blinis, crème fraiche and finely chopped red onion. *Choose between:*

- 15g Baerii **DKK 225**
 - 15g White Sturgeon **DKK 295**
 - 15g Oscietre **DKK 325**
 - All three *Ideal for sharing (2-4 persons).* **DKK 795**
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DISHES FROM THE BOARD

Please check the board or ask your waiter.

SIDE ORDERS

FRENCH FRIES DKK 45

We fry ours in peanut oil.

SMALL LOCAL POTATOES DKK 35

Turned in plenty of butter and parsley.

THE HOUSE GREEN SALAD DKK 35

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

AIOLI / BEARNAISE MAYO DKK 15

CHIPOTLE MAYO

Great with French fries.

THE SEASON'S VEGETABLES WITH HERBS DKK 45

Varies according to what is on offer. Ask your waiter.



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.

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.

WARM BRIOCHE WITH CHOCOLATE AND PRALINÉ

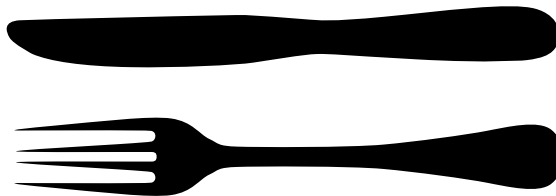
Served with vanilla ice cream and orange syrup.

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.

SOMETHING SWEET WITH YOUR COFFEE

Our homemade petit fours (3 pcs.)



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



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.

