

Groups menu

BRDR. PRICE HERNING

For parties of 10 persons – or more.

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

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.

PAN-FRIED SCALLOPS

Served with a couscous of cauliflower, hazelnuts, orange vinaigrette dressing and browned butter.

SALMON SALAD

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

MAIN COURSES

STEAMED TURBOT WITH HOLLANDAISE SAUCE

Served with sautéed spinach and carrots alongside small white potatoes tossed with lots of butter and parsley.

RAVIOLI WITH RATATOUILLE

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

STEAKS FROM DANISH CATTLE

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

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.

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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 DKK 15

Great with French fries.



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

**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.

BRDR. PRICE'S ICE CREAM DESSERT

Vanilla ice cream, caramel sauce and cookie crumble.

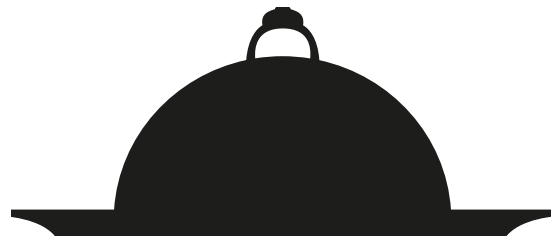
COFFEE

COFFEE AND PETIT FOUR DKK 55

Coffee with a piece of homemade petit four.

PETIT FOURS DKK 55

Our homemade petit fours (3 pcs.)



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.

